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August 10, 2010

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H.
Director and Health Officer

SUBJECT: **ANNUAL INSPECTION OF PROBATION DEPARTMENT
JUVENILE DETENTION FACILITIES**

Pursuant to the provisions of Section 101045 of the California Health and Safety Code, the Department of Public Health has completed the annual inspection of juvenile detention facilities operated by the Probation Department. The inspection reports are attached for your review.

These facilities were inspected for compliance with food sanitation and nutritional standards. While these inspections are mandated by State law, the Health Officer's role is advisory regarding compliance with nutritional standards. In cases regarding food operations in these facilities, the California Code of Regulations (CCR) may be enforced.

The attached inspection findings will be forwarded to the Chief Probation Officer; the Deputy Probation Director, Juvenile Halls; and the Deputy Probation Director of Camps.

If you have any questions or need additional information, please contact me at your convenience.

JEF:tm

Attachments

c: Chief Executive Officer
County Counsel
Executive Officer, Board of Supervisors
Director of Children and Family Services
Chief Probation Officer

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP VERNON KILPATRICK		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 427 SOUTH ENCINAL CANYON ROAD MALIBU, CALIFORNIA, 90265 (818) 889-1353			#254290 2485 38
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:	CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: APRIL 5, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: skirk@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Craig Levy, Facility Administrator, Director, (818) 889-1353 Jeff Bouchillon, Camp Services Manager, jeff.bouchillon@laprob.org; (818) 889-1353			
NUTRITIONAL EVALUATION		DATE INSPECTED: JANUARY 5, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: pdao@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Dan Moreno, Director, (818) 889-1353 Jeff Bouchillon, Camp Services Manager, jeff.bouchillon@laprob.org; (818) 889-1353			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP VERNON KILPATRICK

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

Dining Room:

Trays have hard water stains, check water softener for proper functioning.

Clean and maintain the fly fan diverters. **This is the 3rd year this deficiency has been noted.**

Repair the ice machine panel guard that is missing the left screw. Properly clean, sanitize and maintain the interior of the ice storage chamber to eliminate mold/dirt etc. (at top interior of ice machine).

Clean and maintain the interior of the ice scoop holder on a routine basis to eliminate any accumulation or buildup of dirt/hard water, etc.

Adjust the condensate drain line so it drains into the floor drain not at the edge and onto the tile floor.

When securing the drain line, make sure the height of the bottom of the drain pipe is at least 1 ½ inches times the diameter of the drain pipe above the top of the floor sink.

Eliminate the hard water stains/accumulation on the stainless steel water pitchers. Thoroughly clean and maintain on a routine basis.

Kitchen:

Cleaning and maintenance is very good except for the following:

Repair/replace the damaged whisk sprockets for the large floor mixer

Repair/replace the leaking sink faucet at the triple compartment sink.

Outside freezer: Repair the interior floor that was improperly installed and is now loose with the floor panels separating and uneven. Seal between panels after mechanically securing to eliminate leakage/moisture/etc. in sub floor insulation, and future deterioration. **2nd year noted violation**

Newly installed outside Freezer:

Properly drain the condensate line at the rear of the freezer to an approved drain that complies with the Plumbing/Building Code. Submit plans for plan check: Contact Scott Kirk via e mail at sckirk@ph.lacounty.gov for Health Dept. approval.

The instant hot water dispenser was being installed at the time of the inspection(as emergency back up to supply hot water to at least one hand wash sink in the Camp kitchen. Make sure that the electrical hookup is properly installed according to building code requirements, and should be secured in such a way so minors, or other unauthorized persons cannot activate the emergency instant hot water device.

Walk-in refrigerator:

Cleaning and maintenance is good. Food is being properly stored to eliminate potential contamination.

Cook's restroom: Increase the hot water volume at cook's hand washing sink. Water volume is too low, too properly wash hands, and it takes too much time to get the hot water to the sink for adequate hand washing. **2nd year violation**

Loading dock:

Bulk food storeroom located at loading dock: Cleaning ok.

A Dorm:

Cleaning and maintenance is satisfactory.

A Dorm Laundry room:

Cleaning and maintenance is satisfactory.

C Dorm: Cleaning and maintenance is satisfactory.

C Dorm Laundry: Cleaning and maintenance is satisfactory.

B Dorm Laundry: Cleaning and maintenance is satisfactory.

There are no working irrigation sprinklers at this facility. They are currently hooked up to reclaimed water which can no longer be used at this facility.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk at sckirk@ph.lacounty.gov or at (213) 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Vernon Kilpatrick)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	X			Except for the violations noted in the Environmental Summary.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	?			Make sure that haircutting kit is made available for Health Dept. inspection at all times. Send a copy of the haircutting cleaning maintenance and sanitization instructions to sckirk@ph.lacounty.gov for review.
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?			Unable to verify, hair clipper kit not available for inspection.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			Plan not fully implemented, see Environmental Summary for some continuing violations that have been noted for two and three years and not corrected in a timely manner.
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	There is no medical care housing at this facility.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.				
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	?			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	X			Provide a written policy and procedures that indicate how solid, toxic and infectious waste are disposed of at this facility to comply with this section of Title 15
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations			X	
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP VERNON KILPATRICK**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians. The inspection also revealed that the cooks did not implement portion control correctly, allowing some minors who were placed on an 1800 calorie diet by the attending physician, to come back to the serving line for a second serving of food.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food

service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Vernon Kilpatrick)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP KENYON SCUDDER		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 28750 BOUQUET CANYON ROAD SAUGUS, CALIFORNIA 91350 (661) 296-8811			
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:		JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MAY 13, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: skirk@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Micelle Guymon, Director, Michelle.Guymon@probation.lacounty.gov (661) 296-8811 Marie Godby, Camp Services Manager, Marie.Godby@probation.lacounty.gov Ms. Morris, Head Cook, (661) 296-8811			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 13, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: pdao@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Pauline Starks, Director, pauline.starks@probation.lacounty.gov; (661) 296-8811 Marie Godby, Camp Services Manager, Marie.Godby@probation.lacounty.gov Ms. Morris, Head Cook, (661) 296-8811			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP KENYON SCUDDER**

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at skirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

ADMINISTRATION BUILDING:

Men's restroom: Eliminate the hard water stains in the urinals.

Unclog two of the soap dispensers so they function properly.

Clean and maintain the shower on a routine basis.

**KITCHEN:
2010**

Clean and maintain the screens at the shelving at the spice rack.

Elevate the drain line at the floor sink to the right of the stack ovens to provide an air gap of at least 1½ inches times the diameter of the pipe above the top of the floor sink.

Re-grout all missing/damaged areas of grout at the floor and the coving tiles behind the dishwashing machine.

Remove the grey duct tape at the corners of the entry to the kitchen adjacent to the serving line.

Paint/renovate the metal fire hose storage door.

Renovate or seal off the damaged/deteriorated shelving below the fire hose.

Clean and maintain the floor mixer.

Clean and maintain the track for the pull down gate behind the serving line.

Clean the area behind the end of the oven.

Eliminate the buildup at the ceiling ventilation grate in the store room.

Renovate the water damaged walls in the store room.

Provide a partition or separate shelving to prevent cross contamination of Natural Solutions chemicals and foods (onions, sugar, etc. at the back storeroom near the doors to the loading dock.

Repair/replace the left air curtain motor that is not functioning.

Seal/plug the hole in the CMU wall near the outside storeroom.

Renovate back of kitchen eve fascia.

Grease storage bins need to be properly covered (put lids on properly) to eliminate vermin/fly attractant.

Provide fly proof garbage bin lids and clean and maintain the garbage bins to eliminate any buildup of organic mater to prevent fly breeding.

Replace all missing/damaged coving and floor tiles at the elevated platform adjacent to the floor mixer.

Cook's restroom:

Repair the whole in the wall at the soap dispenser and where the toilet paper dispenser was removed.

Refrigerator walk-in box:

Repair freezer and cause of stalactites of ice in both reach in freezers within the walk-in box refrigerator.

Properly store foods in the walk-in box to eliminate the potential for food cross contamination. Discontinue storing raw foods (eggs, fruit, etc. over processed food. Always store processed foods above or on a completely separate shelving.

Repair the cause of the condensate dripping from the walk-in box ceiling.

Clean and maintain the ceiling in the walk-in box.

Clean and maintain the wall adjacent to the stack oven.

Clean and maintain the top of the dishwashing machine to eliminate hard water/dirt buildup.

Eliminate the hard water buildup inside the dishwashing machine.

Provide smooth, durable, and easily cleanable surface in the drawers at the stainless steel table in front of the grills. Only NSF approved equipment is allowed in the kitchen. Replace the non NSF approved microwave oven.

Re-caulk the voids at the shelving to provide a smooth, durable, and easily cleanable surface.

Properly store the multiuse plastic utensils (handles up). The minors assigned to dishwashing need to be properly trained in sanitation and food handling techniques. Provide training plan policy and procedures to indicate how minors have ongoing food handler training at this facility. This must be part of the Food Service Plan.

Clean the underside of the shelving holding the toaster.

Properly secure the window screens that are loose and make sure they are fly proof.

Clean and maintain the interior of the ice machine (stainless steel at top of interior compartment has mold, dirt, etc.

Thoroughly clean and maintain the dining room floor on a more frequent basis to eliminate the buildup at the perimeter and at the base of the tables.

Epoxy floor is starting to peel/deteriorate; this is why it is not recommended to apply an epoxy finish on a ground level concrete floor. Renovate the deteriorated areas.

Replace the missing electrical box cover on the wall behind the ice machine.

Repair/renovate the damaged wall in the corner adjacent to the garbage disposal (under the counter). Provide a smooth, durable, easily cleanable finish that matches the area surrounding the damaged wall.

Clean and maintain the underside of the stainless steel counter top.

Replace the missing two compartment sink overflow fixture. Water now spills onto the floor if the sink is filled past the overflow level, instead of into the drain line.

Hot water temp at the two compartment sink is good (121 degrees F).

Clean and maintain the janitorial closet.

2010 Dorms:

Overall cleaning and maintenance is good, except clean and maintain the ventilation intake vent grates to eliminate any dirt/dust accumulation.

Nurses office:

Provide hot water at the sink in the Nurse's office, and eliminate the hard water stains in the sink.
Properly secure and caulk the other hand wash sink where it is separating from the wall.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk at sckirk@ph.lacounty.gov or at (213) 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Kenyon Scudder)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>				The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing:				
HSC § 114130-114141, 114163, New or replacement equipment:				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 (a) Floors; and,				
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:				
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,				
The standard issue of climatically suitable clothing for minors consists of but not be limited to:				
Socks and serviceable footwear;				
Outer garments; and,				
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.				
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.				
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing. Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.				
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.				
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.				
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.				
Each female minor is provided with sanitary napkins and/or tampons as needed.				
Each minor to be held over 24 hours is provided with the following personal care items:				
Toothbrush;				
Dentifrice;				
Soap;				
Comb; and,				
Shaving implements.				
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.				
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.				
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.				
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.				
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.				
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.				
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:				
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;				
One pillow and a pillow case (unless provided in combination with the mattress;				
One mattress cover and a sheet or two sheets;				
One towel; and,				
One or more blankets, depending upon climatic conditions.				
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.				
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.				
The covering blanket is cleaned or laundered at least once a month.				
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.				
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).				
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.				
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.				
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.				
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.				
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.				
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.				
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly. Traps contain water to prevent escape of sewer gas. Grids and grates are present.				
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.				
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.				
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations				
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.				
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.				
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.				

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP KENYON SCUDDER**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, high calcium and iron diet, 2100 calorie diet, and *prenatal snacks. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

*The sample menu with specific portion was missing, and the minors who were prescribed with prenatal snacks were allowed to take potato chips and pickles out of the kitchen as they pleased.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, high calcium and iron diet, 2100 calorie diet, and prenatal snacks.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the

attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Kenyon Scudder)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
Protein Group. There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
Milk Group. There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP JOSEPH SCOTT		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 28700 BOUQUET CANYON ROAD SAUGUS, CALIFORNIA, 91350 (661) 296-8500			
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:		JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL: CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MAY 6, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>sckirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Marie Godby, Camp Service Manager, <u>marie.godby@laprob.org</u>; (661) 296-8500 X219 Cheryl Jackson, Director, <u>Cheryl_jackson@probation.co.la.ca.us</u>			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 6, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Marie Godby, Camp Service Manager, <u>marie.godby@laprob.org</u>; (661) 296-8500 X219 Cheryl Jackson, Director, <u>cheryl.jackson@probation.lacounty.gov</u> Cindy Hewitt, RN Dora Perez, Head Cook			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP JOSEPH SCOTT

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

Immediately discontinue the practice of placing minors on kitchen duty prior to the confirmation of blood tests that are free of disease and allowed to work in the kitchen. The present practice has been placing minors on kitchen duty prior confirming the results of the blood tests, which has resulted in some minors that had positive tests and were working on kitchen duty.
Provide written policy and procedures that define when minors will be placed on kitchen duty.

Kitchen:

Overall kitchen cleaning is excellent except for the following.
Temperature at dishwashing final rinse was good (199 degree F.)
Sanitizer at the triple compartment sink was at the correct level of 200 ppm at the time of the inspection.
Repair the leaking faucet at the three compartment sink. **abated**
Clean and regularly maintain the inside (top) of the microwave oven.
Renovate/repair the damaged peeling epoxy floor at the freezer door entrance in the walk-in refrigerator.
Clean and maintain the top of the tray drying rack.
Repair/renovate/correct the problem with the right freezer door icing up inside the walk-in box refrigerator.
Clean and maintain the compressor fan grates inside the walk-in box refrigerator. **abated**

Any replacement of equipment, renovations, and or any changes or alterations, etc. in the kitchen or food service areas must have pre-approval of the Health Dept. prior to the bidding process. Submit plans to Health Department for approval at (213) 351-7365 or contact Scott Kirk at sckirk@ph.lacounty.gov.

SHU (placement special handling) DORM:

Clean and maintain the ceiling vent grates in janitorial, hallway, etc. to eliminate any accumulation of dust/dirt.

Clean and maintain the room floors to eliminate dust, lint after each occupant vacates the room, and prior to reoccupation.

There are posted staff/minor instructions for hand washing and food service in SHU on the staff restroom door.

Eliminate the hard water buildup in the drinking fountain.

Provide written policy procedure to eliminate staff feeding animals, and who and how and when the animal excrement will be sanitarly disposed. Food was left on the ground in front of dorms. Placing food outside becomes a rodent attractant.

Grounds: Adjust the out door drinking fountain lip guard so it doesn't interfere with the water spray.

Nurses' office: Provide tight fitting fly proof screens at the nursing office.

Main Dorm:

Repair the leak at the utility sink faucet/hoses.

Clean and maintain the floor in the dorm restroom around the toilets

Rodent proof the main exterior doors (less than ¼ inch space). Use heavy gauge metal flashing, not rubber or brush gasket.

Renovate damaged/deteriorating window frames in the shower/restroom **Continuing violation.**

Unclog and regularly clean and maintain the exhaust vent screen in the shower ceiling.

Properly secure and routinely clean all existing window screens, and replace the damaged screens on dorm and restroom windows.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk at sckirk@phlacounty.gov or at 213 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Joseph Scott)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	X			
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114153, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		See environmental summary for details.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	X			
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.	X			
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP JOSEPH SCOTT**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, high calcium and iron diet, and prenatal snack. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, high calcium and iron diet and prenatal snack.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

Please be advised that this kitchen is also used by the culinary school. Therefore the written policies and procedures for proper cleaning after each class need to be developed.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Joseph Scott)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP JOSEPH PAIGE		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 6601 NORTH STEPHENS RANCH ROAD LA VERNE, CALIFORNIA 91750 (909) 593-4921			
		#254295	
		2485	
		47	
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:	CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MAY 19, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>skirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Eduardo Silva, Director, <u>eduardo.silva@probation.lacounty.gov</u> Sam Rodriguez, Maintenance, (909) 593-4921 ext 372			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 19, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Eduardo Silva, Director, <u>eduardo.silva@probation.lacounty.gov</u> Andre, Maintenance, (909) 593-4921, X372 Johnny Gutter Woods, Senior Cook, (909) 593-4921, X371			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP JOSEPH PAIGE

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

Dorm:

Renovate the damaged day room ceiling.

Clean and maintain the light fixtures and light shields in the dorms to eliminate dirt/buildup/etc.

Rodent proof all exterior doors to the dorm. Only heavy duty not easily bendable metal flashing can be used to rodent proof (no rubber or brushes except for the space less than ¼ inches). Rodent proofing means there will be no space greater than ¼ inch on the exterior of the building at doors, walls, roofing, vents, holes around piping entering, etc. to prevent rodents from entering the facility.

Thoroughly clean and maintain all dirty window screens on a routine basis. Make sure window screens are tight fitting and fly proof and properly secured.

Clean and maintain the dirty intake vent as well as eliminate the dirt on top of the air/heat ducting suspended from the ceiling in the dorm on a more frequent routine basis to eliminate dust/dirt accumulation.

Dorm restroom:

Clean and maintain the floor under urinal, around base of bird bath sinks, and the other floor areas to eliminate any buildup of dirt, hard water, etc, **2nd year violation**

Remove the non working foot pedals at the birdbath sinks now that they have a separate valve for turning on the water.

Clean and organize the utility closet in the restroom.

Properly secure the floor drain cover at the urinal.

Clean and maintain the urinal to eliminate the accumulation of hard water and urine. Also, check the left drain in the urinal to see if it is a slow drain to determine the cause of the excessive buildup around the drain. Is there an auto-flush valve? Repair if not functioning properly.

Remove the non functioning foot pedals on the birdbath sinks, and cover the holes in the base.

Temperature at the birdbath sinks was 127 degrees F. The mixing valve solenoids were not yet connected. Make sure this is done ASAP to prevent a minor from being burn/scalded. Provide hot water no greater than 110 degrees F. at any pre-mixing faucet (at the birdbath sinks).

Clean and maintain the tile grout of the small amount of mold/calcium deposits.

Maintain the exhaust vent in the shower. Is this supposed to pull the excess moisture out, or is it just a fixed vent? Since all the showers are now turned on by a main valve and the room fills with steam and moisture within a very short time, there should be an adequate means for removing the excess moisture to eliminate the constant need to renovate the ceiling.

Renovate the ceiling in the shower to eliminate the peeling paint.

Eliminate black mold at ceiling in front of the shower.

Laundry:

Provide a posted written laundry procedure plan for laundry supervisors and minor laundry workers to follow. There is a partial laundry procedure posted, but it does not entail the complete duties and instructions for proper training and the proper supervision of minor laundry room workers to follow. Provide a daily, weekly, and monthly duty list to include but not be limited to instruction storing, sorting, collecting, washing, transferring, folding, etc. and for cleaning and sanitizing of all equipment, shelving, laundry folding tables, laundry carts, floors, walls, windows, piping, lint removal, hand washing, using equipment. In other word a complete manual that complies with all the rules, ordinances and regulations that are required for processing laundry in an approved manner and that will insure that the laundry room is maintained in an acceptable manner.

Clean and maintain the floor around the washing machine.

Provide written instructions for minors doing laundry. Minors not properly instructed to do laundry. More staff is needed for supervision and training of minors doing laundry.

Provide a hot water handle on the hand wash sink in the laundry room. If the issue is the hot water is too hot (more than 125 degree F.) at the hand washing sink, then provide a mixing faucet that corrects the problem.

The inline thermometer registered only 120 degrees F. at the time of inspection after waiting for the wash cycle to complete, however the measured temperature at the spigot was 136 degrees F. at the time of the inspection. The temperature log was marked at 141 for today (5-19-10). Reinstall the thermometer directly in the line of water flow at the hot water line that enters the washing machines so the thermometer indicates the actual hot water temperature at the washing machine. **2nd year violation**

Provide adequate supervision of minor laundry workers, resulting in the following:

Poor cleaning of walls, pipes, hoses, laundry machine, window floors behind the laundry machine. A properly implemented self inspection would have eliminated the new and recurrent violations.

Thoroughly clean and maintain the "clean" carts, dirt was in the corners, and small bits of paper were in the bottom at the time of the inspection.

Clean and maintain the hand wash sink, the floor, especially behind the washing machine, hoses, pipes, windows, walls, and the side and rear of the washing machines.

Provide fly proof, tight fitting window screens on all windows in the laundry room.

Seal all the holes in walls/ceilings, as well as any space around where pipes enter the ceiling/walls in the laundry room.

The back laundry dock cleaning is good.

Renovate, replace damaged/peeling fascia boards. Recommend completely covering outward facing fascia with powder coated metal flashing for a lasting and cost effective repair so as to eliminate the recurrent need to renovate this high maintenance area of the facility. Now, deferred maintenance has allowed some fascia boards to deteriorate to the state of disrepair that they will probably have to be replaced, adding a huge extra expense.

Nurses office:

Provide tight fitting and fly proof window screens on the windows in the nurses office that are openable.

Building roof fascia at eaves:

Renovate/repair all damaged fascia boards on the dorm and all other buildings in this Camp, as well as eliminate any peeling paint. Recommend repairing damaged areas of fascia and then covering fascia with powder coated metal flashing to eliminate the recurring maintenance costs and to provide a long time "fix" to the problem of the constant maintenance. This is the 3rd year this violation has been noted.

Kitchen:

Renovate the interior of the painted cabinet shelving below the fire hose (or if not needed, completely block off this shelving so it is not a cleaning problem. **ABATED 6-3-10**

Clean and maintain the top of the water cooler dispenser, and clean and maintain the top of the coving tiles behind the cooler.

Renovate the wall to below the meat slicer (directly opposite the water cooler) and renovate the top of the coving tile. **ABATED 6-3-10**

Clean and maintain the wall adjacent to the garbage disposal (below the counter).

Clean and maintain the window screens to eliminate build up of dust/dirt. **ABATED 6-3-10**

Renovate the drawers throughout the kitchen that do not have smooth, durable, easily cleanable surfaces. **ABATED 5-27-10**

Clean and maintain the underside of the top shelf of the stainless steel work table that sits in front of the ovens/grill.

Clean and maintain the interior of the ovens.

Clean and maintain the pipe at the back of the oven and the can opener blade.

Clean and maintain the wall to the right at the entrance to the inside storeroom.

Provide adequate light in the storeroom, the florescent light bulbs do not provide an adequate amount of light for cleaning. It is now dark on the floor area under the bottom shelving. **ABATED 6-3-10**

Properly label all food not in their original containers. Bulk food containers with rice, flour and granulated sugar bins were not labeled at the time of the inspection.

Clean and maintain the compressor at the six door Traulsen reach-in adjacent to the rear door of the kitchen, and clean and maintain the door gaskets

Repair the cause of the icing-up in the reach in freezer and clean and maintain the dirty door gaskets.

Properly clean and sanitize the insulated water container (orange and green) discontinue storing on the floor. Store it on approved dunnage or shelving.

Repair/secure the loose, hanging ceiling ventilation grate adjacent in the storage room that leads to the loading dock.

Clean and maintain/and or renovate the shelving holding the bagged condiment boxes adjacent to the rear kitchen doors.

Provide a light in the janitorial closet adjacent to the cook's restroom. **ABATED 6-3-10**

Caulk and seal the pipes coming through the wall adjacent to the mop sink and clean and renovate the damaged wall above the mop sink and at the right of the mop sink. Scrape, skim coat, sand, prime and paint with an easily cleanable paint, or by other approved means.

Renovate the plugged floor sink. Condensate must drain to an approved floor sink, not the mop sink. Submit plans for approval to Scott Kirk, at skirk@ph.lacounty.gov or contact at (213) 351-7365.

Provide adequate lighting in the walk-in box. Since the compressor position has been shifted 90 degrees, the ceiling light is now blocked, so areas of the walk-in box are very dark. There must be adequate light for seeing and for cleaning. The new florescent bulbs/fixtures are not adequate in producing enough light.

Provide an approved coving at the perimeter of the walk in box. Submit plans to Scott Kirk at skirk@ph.lacounty.gov or call (213) 351-7365 for prior approval. Do not install/remodel, add any equipment or make changes to food service areas without written pre approval from the Health Dept.

Clean and maintain the walk-in box door gasket and clean and maintain the racks and metal shelving in the interior to eliminate dried on food, etc.

Clean and maintain the metal shelving in what used to be the reach in freezer inside the walk-in box. Properly secure the loose threshold at the entrance to the walk-in box.

Secure the cold water faucet located to the right of the right of the walk-in box door and seal around the fixture where it protrudes from the refrigerator wall.

Secure the loose screening at the exterior storeroom North facing window.

Renovate the spice rack shelving drawers adjacent to the entrance to the walk-in box and clean the underside of this shelving.

Renovate replace the damaged ceiling around the vent at the front wall of the walk-in box.

Eliminate the hard water deposits on the dishwashing machine (interior and exterior)
Clean and maintain the dishwashing machine booster top and front panel.

Clean and maintain the Hobart meat grinder, eliminate dried on food. If this grinder is no longer used, remove from kitchen and store elsewhere, so it is not a cleaning problem.

Clean and maintain the floor mixer to eliminate dried on food where whisk attaches.

Cook's restroom:

Eliminate the hard water deposits on the faucet at the cook's restroom hand wash sink.
Clear the drain line to eliminate the slow drain at the cook's hand washing sink.

Clean and maintain the window and provide a secure, tight fitting, fly proof window screen.

Loading dock outside storeroom:

The two garbage bins were overflowing and the lids were unable to close. Flies noted around garbage bins. Increase the number of garbage bins delivered, or provide extra pickup days to eliminate the overflow and fly attractant. **ABATED 6-3-10**

Repair the damaged pipe insulation inside the storeroom.

Provide an appropriate mop drying rack place to store mops while drying. ABATED 6-3-10

Clean and maintain the back dock. ABATED 6-3-10

Eliminate buildup on dock from dripping mop accumulation. ABATED 6-3-10

The kitchen ceiling is not approved. Provide a smooth, easily cleanable surface. **This is a continuing violation of State Law at this facility.** Provide smooth, easily cleanable surface. Call Scott Kirk for Health Department approval at (213) 351-7365 prior to remodeling.

Any remodel of the dining room or the kitchen needs approval from the Health Dept. Submit plans to the Health Dept. prior to remodel or kitchen equipment addition or replacement. Contact Scott Kirk at sckirk@ph.lacounty.gov or call (213) 351-7365

Dining Room:

Cleaning and maintain the dining room double door main entrance doors and the door handles to eliminate build up dirt on a more frequent basis.

Eliminate the gap at the top of the door (add a piece of material at the top of the door frame to the East dining room door. The door is not square in the frame and there is an opening large enough for flies and rats to enter at the top. **ABATED 5-27-10**

Clean and maintain the perimeter of the dining room floor as well as the top of the coving tile to eliminate any buildup. Clean and maintain the interior.

Replace damaged unapproved vinyl floor tiles at entrance to the dining room with approved flooring. This vinyl tile floor is not approved, and now that it is in disrepair, it **must** be replaced with approved flooring. Submit plans to the Health Dept. for approval of replacement of floor at serving line at sckirk@ph.lacounty.gov or call (213) 351-7365.

Eliminate the buildup of hard water in the bottom of the steam table pans. Provide a cleaning agent that removes hard water buildup.

Properly secure the rubber loose, transition threshold between the dining room vinyl and the quarry tile.

Clean and maintain (on a more frequent basis) both two shelf rubber maid carts to eliminate any build up. Clean and maintain the serving line sneeze guard protectors on the interior and also the bottom the shelving.

Renovate the painted base of the serving line. Clean at the right end of the refrigerator compressor on the serving line to the left of the cart holding the trays. **ABATED 6-3-10**

Clean and maintain the ceiling above the ice machine.

Hair Cutting:

Staff available at the time of the inspection was unable to tell me how haircuts were performed, other than a barber comes in from the outside.

Provide a copy of the barber's valid and current California State barbering and Cosmetology license.

Provide written documentation on how haircuts are performed, what equipment is used, and where and how haircuts are given and equipment is cleaned and sanitized according to the California Barbering and Cosmetology laws and ordinances.

Last year, staff stated that a professional barber now cuts hair, and supervises and trains the minors in haircutting at Camp Afflerbaugh, but the "new" Barber room was locked at the time of the inspection. If haircuts are still being performed in this room, the room must be available for inspection by Health Dept. Provide key with appropriate supervision to make the room accessible for inspection. 2nd year violation

A properly implemented self inspection would have eliminated all of these new and recurring violations at this camp. Please e mail a copy of the most recent self inspection of the facility prior to the date of the inspection of this report for review.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions please e mail Scott Kirk at: sckirk@ph.lacounty.gov
(213) 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Joseph Paige)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas. E Mail the required documentation to sckirk@ph.lacounty.gov and pdao@ph.lacounty.gov
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. (Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)		X		. See the Environmental Summary for details of specific violations of this section.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		A single cook cannot adequately supervise all the minors working in the kitchen. The cook needs at least another pair of eyes to properly supervise minors. Dishwashing, and especially during food service, otherwise Probation staff should have training as to what is acceptable and what they are supervising as far as minors picking and choosing and deciding that they want more of the entre and no vegetables, etc. Please send policy and procedures covering this and add to the Food Service plan for this and other Camps.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i>	X			
Clothing provisions ensure that:				
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	?			How are minors clothing exchanged when working in the kitchen? Provide written policy for Kitchen minor workers and issue of clothing/aprons, etc. Provide written policy and procedure on how this is handled at this and all other Camps.
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1483. Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			
1484 Control of Vermin in Minors' Personal Clothing There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	?	?		Please provide written policy and procedure indicating how this is provided at this Camp. 2 nd year violation
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?	?		Please provide written policy and procedure indicating how this is provided at this Camp. 2 nd year violation
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.		X		Policy and procedures are not fully implemented. See Environmental Summary for violations.
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.		X		Plan not fully implemented. See Environmental Summary for violations.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.		X		See the Environmental Summary for violations.
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.		X		See the Environmental Summary for violations.
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			Provide written policy and procedure indicating how this facility complies with this section.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations				
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.		X		See the Environmental Summary for violations.
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP JOSEPH PAIGE**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Joseph Paige)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group</u> . There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group</u> . There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP GLEN ROCKEY		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 1900 NORTH SYCAMORE CANYON ROAD SAN DIMAS, CALIFORNIA, 91773 (909) 599-2391			
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:		JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:
			CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: APRIL 29, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: skirk@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Alfonso Avila, Camp Service Manager, alfonzo.avila@laprob.org Craig Thomas, Director, (909) 599-2391; craig.thomas@probation.lacounty.gov Lillian, Head Cook, (909) 599-2391 X245; (909) 592-3559 Fax			
NUTRITIONAL EVALUATION		DATE INSPECTED: APRIL 29, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: pdao@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Alfonso Avila, Camp Service Manager, alfonzo.avila@laprob.org Craig Thomas, Director, (909) 599-2391; craig.thomas@probation.lacounty.gov Lillian, Head Cook, (909) 599-2391 X245; (909) 592-3559 Fax			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP GLEN ROCKEY

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

Kitchen:

Clean and maintain the ceiling of the walk-in box. 2nd year noted violation

Renovate/replace the two door reach-in refrigerator that is used for storing dry goods.

Clean and maintain the window frames in the kitchen to eliminate any dirt/mold buildup.
Repair /renovate the damaged table base.

Clean and maintain the ceiling air ventilation grates to eliminate dirt/lint buildup.

Clean and maintain the hood over the stack ovens on a more frequent basis to eliminate the small amount of grease buildup.

The dishwashing machine was being repaired at the time of the inspection. The facility had switched to disposable products until the final rinse temperature can be maintained at 180 F or hotter.

Clean and maintain the areas on the ceiling that need attention.

Clean/Replace garbage bins that have buildup of organic matter in the bottom.
Replace those bins that do not have fly proof lids. Move the garbage bin away from the loading dock as it is an attractant for flies and it too close to the rear loading dock doors.

Dining room serving line: The cleaning and maintenance of this area is excellent.

Dining room:

More thorough and better cleaning is needed of the dining room floor.

Outside food storeroom:

Renovate/ replace the deteriorating doors.
Properly date/rotate bulk foods.

Inside bulk food storeroom:

Cleaning and maintenance is good.

Loading dock area:

Renovate cracked/separated concrete and deteriorated asphalt at the loading dock area.
Move the garbage/trash bins far enough away from the back kitchen doors to keep flies attractant away from kitchen, and eliminate the buildup of organic potential fly breeding material inside the bins.
Provide tight fitting fly proof lids.
Renovate/eliminate the peeling roof eve fascia.

Laundry:

Clean off the dust behind the dryers on a routine basis. **2nd year violation noted**

Clean and maintain the laundry utility sink. Provide and use a product that will eliminate the hard water/calcium buildup in this sink. **2nd year violation noted**

The posted laundry instructions are not being followed.

Provide posted instructions and supplies for the minors assigned to the dorm laundry to clean and sanitize the laundry folding tables.

Dorm:

Eliminate/clean off the spit wads on the ceiling.

Clean and maintain the intake air/heat vent ducts to eliminate any dust/dirt buildup.

Better routine cleaning is needed of the floor area around the perimeter of the room (under bed legs and behind the metal cabinets minors store their personal items). Eliminate built up dirt and dust. The cleaning of this area has deteriorated since the last inspection. Make sure these areas are included on the self inspection schedule. Staff are not properly supervising and self inspecting the dorm areas/laundry areas.

Repair the low volume at the drinking fountain close to the dorm restroom.

Clean and maintain the heating and air conditioning ducts to eliminate the dust that settles on the top, as well as the dirt/lint accumulation on the ventilation grates.

Rodent proof all exterior dorm doors (no rubber or brushes: use heavy gauge metal flashing with less than ¼ inch space at the doors to eliminate entrance of rodents).

Old nurses' exam room:

Provide screen on the openable window. **2nd year noted violation**

Dorm restroom:

Eliminate the hard water/calcium build up in the urinal, shower floor and wall accumulation, clean and maintain the window screens in the bath room to eliminate dirt/dust buildup.

Repair/replace the damaged window screen(s).

Adjust the drinking fountain near shower room to appropriate pressure.

Clean and maintain the top of the base coving tile in the restroom

Clean and maintain the floor of any accumulation of dirt/hard water, etc. especially in corners and around base of bidet sinks and under urinals and by toilets.

Clean, renovate/ replace the deteriorated leaking aluminum window frames at the shower. Water is leaking on the ledge from window in by urinal to dorm side of the wall.

SHU (Special Handling Unit):

A side:

Replace the missing "mirror" in the restroom.

Replace the missing tile in the shower floor.

Renovate/clean the deteriorating bases off the glass shower aluminum framing (exterior of shower).

Secure/replace the soap dispensers in the showers.

Eliminate the hard water deposits at the exterior shower walls.

Replace the missing floor tiles/fill in at the first toilet stall.

Rooms 1, 4, 7, 8, 9, and 10 have dirty buildup in corners and at perimeter and walls.

Properly secure/renovate the loose ceiling tiles in the hallways.

B side:

Replace the missing floor tiles in the first toilet stall.

Replace the missing shower floor tiles and re-grout where needed.

Provide, renovate, and/or secure all missing, damaged, or loose soap dispensers.

Clean and maintain rooms: 8, 9, & 10 on a more frequent basis to eliminate any dirt accumulations on walls and in corners.

Hair Care:

Provide written plan for hair cutting that is consistent with practice (Clippercide is cited in the written procedure, but Barbercide is being used. Rewrite the instruction card for haircutting and describe the proper use and concentration of Barbercide or other approved sanitizer.

A properly implemented self inspection schedule as well as proper supervision of staff would eliminate the recurring and new violations of Title 15 at this facility. Provide the most recent copies of self inspection check list(s) for all areas of the facility, including, but not limited to the: dorms, laundry, kitchen, loading docks, storage areas, administration building, SHU, etc. Provide Camp Rockey's policy and procedures for implementing this self inspection and maintenance schedule. Please E mail to sckirk@ph.lacounty.gov for Health Dept. approval.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions regarding this inspection, or need further information, please contact Scott Kirk at sckirk@lph.lacounty.gov or at (213) 351-7365

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Glen Rocky)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Nutritional inspector Phil Dao and I are waiting for the submission of a dated, signed updated Food service plan to determine if this facility complies with the Title 15 requirements of this section. Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>		X		See the Environmental Summary for details.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:				
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?			See the Environmental Summary for details.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			However plan is not properly implemented. See the Environmental Summary for details.
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			However plan is not properly implemented. See the Environmental Summary for details.
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	There is no medical care housing at this facility.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.				
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			Except as noted in the Environmental Summary
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.		X		As noted in the Environmental Summary
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			Clean and maintain the air intake vent grates in kitchen and dorms.
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			Provide written policy and procedures to show how this facility complies with this section of Title 15.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations			X	
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.		X		See the Environmental Summary for details.
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP GLEN ROCKEY**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

Please be advised that this kitchen is also used by the culinary school. Therefore the written policies and procedures for proper cleaning after each class need to be developed.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Glen Rocky)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
Protein Group. There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
Milk Group. There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i>		X		The department was not able to determine the calories due to missing nutritional analysis.
The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.				
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets				
Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus				
Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus were not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP FRED MILLER		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 433 SOUTH ENCINAL CANYON ROAD MALIBU, CALIFORNIA, 90265 (818) 889-0260			#254293 2485 38
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:	CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MAY 5, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: skirk@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): George Williams, Director, george.williams@probation.lacounty.gov; (818) 889-1353 X321 Jeff Bouchillon, Camp Service Manager, jeff.bouchillon@laprob.org; (818) 889-1353 X325 Warren Cooke, Head Cook, (818) 889-0260			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 5, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: pdao@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): George Williams, Director, george.williams@probation.lacounty.gov; (818) 889-1353 X321 Jeff Bouchillon, Camp Service Manager, jeff.bouchillon@laprob.org; (818) 889-1353 X325 Warren Cooke, Head Cook, (818) 889-0260			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP FRED MILLER

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

ADMINISTRATION BUILDING:

MEN'S STAFF RESTROOM:

Walls are in need of paint.

Clean and maintain the wall under the paper towel dispenser, above the sinks, and at the urinals.

Maintain paper towels in the dispenser in the staff restroom.

Eliminate the mold at the ceiling above the shower stall door (interior of shower) closest to the windows.

Eliminate the hard water buildup in both showers.

Eliminate the hard water buildup in the left urinal (clean and maintain on a routine basis to eliminate the build up). **2nd year violation**

Clean and maintain the floors (eliminate urine/hard water stains) on the floor tile below the urinals.

Clean and maintain on a routine basis the ceiling vents and eliminate any dust accumulation (**2nd year violation**)

NURSES ROOM:

Replace the bent/damaged fly screen.

Provide an approved written plan indicating how medically contaminated waste will be disposed of in an approved manner **signed by the administrative Doctor** for this facility. **2nd year violation**

KITCHEN

See Camp Kilpatrick report. Camp Miller's food comes from Camp Kilpatrick.

Miller Dining Room:

Renovate the deteriorating/peeling paint on the eve fascia.

Clean and maintain the fly fan diverter blades at the exterior dining room door. **3rd year violation**

Cleaning of the steam table line and the dining room is good.

Clean and maintain the interior of the ice machine, eliminate mold/dirt at interior stainless panel at top of ice holding chamber.

STAFF NIGHT SLEEPING TRAILER:

Thoroughly rodent proof the entire trailer and foundation (no space greater than ¼ inch) to eliminate rodent entry. There are pipes entering the foundation and prefab holes in the foundation that need rodent proofing. Secure the crawl hole space with less than ¼ inch spacing at the frame to foundation.

OUTSIDE DRINKING FOUNTAINS:

Repair the two drinking fountain water spigots and the cracks in the mortar/brick/stone on the N. side of the fountain.

PICKNICK PATIO OVERHANG:

Eliminate the peeling paint on the eaves and other exposed areas.

Eliminate the bird nesting areas (after the eggs hatch and prior to the subsequent breeding season).

Miller Dorm:

Eliminate/renovate the peeling paint on the roof eaves.

Urinal cleaning is getting better, still some buildup of hard water/urine in the right corner.

Clean and maintain the wall under the urinal (at the right side)

First bird bath sink does not shut off. End birdbath sink needs mixing faucet checked water is steaming coming out of the sink spray heads.

Replace the 6 missing shower floor tiles and associated grout adjacent to the first shower faucet pole.

Replace the missing shower faucet handles.

Renovate the wall to the right (below the urinal).

Renovate the damages cove base grout.

The exhaust fan in the dorm sounds like the motor has bearings that are failing.

Miller Dorm Laundry: Very poor training, supervision and cleaning in the laundry room.

Clean and maintain the laundry room (eliminate the dust on the pipes, behind washer and dryers, clean the floor

Eliminate the extension cord that extends from the laundry room to the folding room. Besides being a fire hazard, it also prevents the door from being rodent proofed.

Discontinue storing plastic bags of clean laundry directly on the floor. Provide pallets, dunnage racks or shelving.

Provide paper towels and soap in dispensers at the laundry room sink

Clean and maintain the laundry room sink.

Renovate the deteriorated door to laundry room.

Take immediate and effective measures to eliminate the rodent infestation in the storage room adjacent to the laundry room. This is the 2nd year this violation has been noted. Several rat and mice (or baby rat droppings were noted in this room)

Properly label the laundry carts, etc. 2nd year violation

Clean and maintain the laundry carts (clean cart was dirty).

The last three (3) year's inspection report indicated the laundry room needed cleaning.

Water was 140+ degrees F. **Provide a daily hot water temperature log and a cleaning and maintenance log to help properly maintain this area of the facility.** MSB's corrective action report indicated that this was taken care of as of 6/25/09. However, at the time of this inspection, no log was posted.

Clean and eliminate the trash behind the chain link security fence and the retaining wall just outside the dorm clean clothing storeroom. 2nd year violation

Storage/folding room:

Properly label all laundry carts (SOILED or CLEAN).

Make sure all outside drinking fountains are functioning properly.

Barbering equipment: Make sure all procedures follow the California State Cosmetology Law. Keep instructions and rules with the equipment, as well as the appropriate cleaning and sanitizing solutions. This could be a liability issue for the County, if the clippers were implicated in a disease transmission. 2nd year violation

There has been some improvement, as the clipper blades were clean, but there needs to be an adequate supply of sanitizer as well as the other items listed above.

A properly implemented self inspection schedule would eliminate the recurring violations as well as the new violations on this report.

Self inspection is either not being done, or is inadequately implemented.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk at skirk@ph.lacounty.gov or at (213) 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Fred Miller)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. (Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)			X	Camp Miller gets its food from Camp Kilpatrick.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.			X	No female minors are held at this facility.
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.		X		See Environmental Summary for details of the Violations of this section.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			Plan is not fully implemented. See Environmental Summary for violations
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			Plan is not fully implemented. See Environmental Summary for violations
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	There is no medical care housing at this facility.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.		?		Provide written policy and procedures indicating how this facility complies with this section of Title 15. Send copy via e mail to sckirk@ph.lacounty.gov for Health Dept. review.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations			X	
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.		X		Eliminate the rodent infestation in the room adjacent to the laundry store room.
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP FRED MILLER**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians. The inspection also revealed that the 4000 calories diet was not portioned properly.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Fred Miller)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Vegetable-Fruit Group. There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
Grain Group. There are at least six servings each day, at least three of which are made with some whole grain products.	X			
Calories. <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and,				
HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP DOROTHY KIRBY		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 1500 SOUTH MCDONNELL AVENUE CITY OF COMMERCE, CALIFORNIA, 90022 (323) 981-4301			#254291 2485 15
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:	CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MAY 11, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>skirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Kevin Woods, Facility Administrator, <u>kevein.woods@laprob.org</u> Krys Valdez, General Services Manager, <u>krvs.valdez@laprob.org</u>; (323) 981-4301			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 11, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Kevin Woods, Facility Administrator, <u>kevein.woods@laprob.org</u> Krys Valdez, General Services Manager, <u>krvs.valdez@laprob.org</u>; (323) 981-4301 Steve Equhua, Head Cook			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP DOROTHY KIRBY**

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

Kitchen:

The overall cleaning and maintenance of the kitchen is excellent, except for the following:

Staff men's restroom: Clean and maintain the urinal (inside).

Clean the dirty ceiling vent in the bulk food storeroom.

Provide fly-proof lids on all garbage bins at rear loading dock.

Replace/repair the damaged/worn door hinge springs on the 12 door warming oven. When properly functioning, the doors have resistance created by the springs in the hinges that prevents them from dropping open.

Provide a ceiling access door for the valve in the ceiling above the dishwashing area. The ceiling also has some other tiles that have become loose. Properly secure the ceiling tiles. This ceiling is not approved, but until now has been kept in good repair. The ceiling must be smooth, durable, and easily cleanable. This ceiling has been grandfathered in, but when it can no longer be maintained, a new approved ceiling will be required. Submit plans to the Health Dept. for approval. Contact Scott Kirk at sckirk@ph.lacounty.gov or at (213) 351-7365.

Outside bulk storeroom needs better monitoring: eliminate the leaking cans, and eliminate the oil stains on the concrete floor. Repair the hole in the wall. Include this in the self inspection log for the kitchen cleaning and maintenance.

Main Laundry:

Cleaning and maintenance of the laundry is excellent. Hot water temperature is being monitored by staff to make sure that the temperature is at 140 degrees or higher.

Staff Dining Room: Cleaning and maintenance very good, except the need to secure any loose ceiling tiles.

All Cottages:

Provide soap and paper towels in dispensers at the hand wash sink used by minors assigned to food service. Staff should be checking to insure dispensers are present and filled.

Provide a written policy and procedure for training of staff food handler supervisors as well as the training program for minor food handlers. It is highly recommend that a simplified training video showing the specific steps of preventing food borne illness by showing a video/CD of minors washing their hands, cleaning and sanitizing dining tables, setting tables, taking food temperature, proper food handling procedures, dishing out food, cleaning up after the meal, doing dishes, cleaning, rinsing, sanitizing and air drying the dishes. Putting dry dishes away, cleaning kitchen areas, equipment, refrigerators, checking refrigerator temperatures, placing cold delivered food in the refrigerator unless served immediately, etc.

Other videos could be made showing proper cleaning of rooms, beds, toilet rooms, hall ways, and etc. to improve the overall quality of cleaning and self inspection at the facility. Provide a written, signed and dated site specific policy and procedures for ongoing food handler training in the Cottages. Provide a log at each cottage that documents the names and dates of staff taking the food handler training as well as when staff periodically training minors in food service and dishwashing.

GROUNDS:

The overall maintenance of the grounds is good.

HOUSING COTTAGES:

Some cottages do not have thermometers in refrigerators, and temperature logs that are not being a logged by staff each day. Staff supervisors should have a written self-inspection log that would eliminate this recurring violation at this facility.

Most dorm rooms are being maintained in an acceptable manner, except for the floors in the corners behind the beds. Some rooms have damaged vinyl base coving.

The self inspection schedules still need proper implementation to eliminate any maintenance and cleaning issues.

Amber: Room #10 repair the damaged wall, clean room #8.

Garnet: better cleaning in the cottage sleeping rooms.
Provide a temperature log.

Emerald:

Eliminate the damaged/ripped cupboard self liner. Provide smooth, durable, and easily cleanable surface. Shelf liner is not acceptable; it is not durable enough for constant institutional use.

Clean and maintain the center shower floor to eliminate the accumulated buildup.

At the time of the inspection minors were observed dishing out food and using hands, without gloves/utensils, and/or hair restraints, thus indicating improper supervision as well as a lack of proper food handling training.

There should only be assigned minors handling food service that have been properly trained and documented.

Turquoise:

Provide a temperature log for documenting refrigerator temperatures at least once per day.

Clean

Eliminate the dried on paint in the laundry sink. Rooms should be re-numbered for identification.

Clean and maintain the floors, especially behind the beds in the corners of cottage sleeping rooms.

The staff is not doing a comprehensive self-inspection in the individual rooms. Provide a log for documentation of self inspection for cleaning and maintenance of all areas of the cottages.

Garnet:

Provide temperature log for daily recording of refrigerator temperature (2nd year violation)

Recommend the use of a bound log book for recording refrigerator temperatures, self inspection for cleaning and maintenance, as well as food handler training.

Amethyst:

Clean and maintain the ventilation grates to eliminate any buildup of accumulated lint/dirt.

Diamond:

Clean and maintain the ventilation grates to eliminate any buildup of accumulated lint/dirt.

Aqua:

Repair/replace damaged ceiling panels.

Clean and maintain the dirty ceiling ventilation grates.

Eliminate any peeling paint.

Jade:

Provide a thermometer for the food refrigerator as well a posted log for monitoring the refrigerator temperature on a daily basis.

Aquamarine:

Secure loose ceiling panels.

Clean and maintain the ventilation grates to eliminate any buildup of accumulated lint/dirt.

Eliminate any peeling paint.

Administration/nursing:

Cleaning and maintenance is satisfactory.

Lobby: Cleaning and maintenance is satisfactory.

Hair cutting:

Check to insure hair cutting kits has the appropriate, approved sanitizer and that there are instructions for giving haircuts, as well as indicating the proper cleaning and sanitizing of the hair cutting equipment.

Send the instructions for approval to Scott Kirk at sckirk@ph.lacounty.gov or call (213) 351-7365.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk at sckirk@ph.lacounty.gov or at (213) 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Dorothy Kirby)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas. Lack of proper supervision and training observed at the time of the inspection. See the Environmental Summary for details.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	X			With the exception of some minor corrections that are detailed in the Environmental Summary.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Lack of proper supervision and training observed at the time of the inspection. Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.

Article 10. Clothing and Personal Hygiene

1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?			See Environmental Summary for details.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			
Medical care housing as described in Title 24, Part 1. § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	There is no medical care housing at this facility.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.				Except as noted in the Environmental Summary
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			Provide a plan that indicates how this facility complies with this requirement of Title 15
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			Recreational Health inspector inspects and reports on the swimming pool at this facility.
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	There is no farm, petting zoo, etc. at this facility.
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			Except as noted in the Environmental Summary.
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP DOROTHY KIRBY**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

The food service plan was submitted to the Health Department six times this inspection period. However, it was determined that the food service plan was outdated and incomplete each time it was submitted for review.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Dorothy Kirby)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Vegetable-Fruit Group. There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
Grain Group. There are at least six servings each day, at least three of which are made with some whole grain products.	X			
Calories. <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and,				
HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP DAVID GONZALES		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 1301 NORTH LAS VIRGENES ROAD CALABASAS, CALIFORNIA, 91302 (818) 222-1192			
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:		JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:
			CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: FEBRUARY 17, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>sckirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Edward Anhalt.M.S; Director; Email: <u>ed.anhalt@probation.lacounty.gov</u> (818) 222-1192, Kitchen EXT 235, Eric Palazzo, Head Cook, Chandima Liyangae, General Services manager, <u>chandima.liyangae@laprobation.gov</u>			
NUTRITIONAL EVALUATION		DATE INSPECTED: FEBRUARY 17, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Larry Vangor, Director , <u>larry.vangor@laprob.org</u>; (818) 222-1192 Chandima Liyanage, General Services Manager, <u>chandima.liyanage@laprob.org</u> Eric Palazzo, Head Cook, (818) 222-1192 X235			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP DAVID GONZALES

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

There **needs to be a properly implemented self inspection** for cleaning and maintenance at this facility. This is a requirement of State law for detention facilities.

There are many recurring items that are **not being taken care of the required “timely manner”**. These facilities have a year to comply with the violations on these reports, but there are items that have been in violation of State law for 4-6 years that have still not been corrected.

Malibu Dorm:

The renovation of the wall and coving behind the toilets in this restroom is excellent.

Clean and maintain the urinals at the ends, where there is buildup. Provide an effective product that will remove the hard water-urine buildup in the trough urinal. Then maintain in a sanitary manner with regular effective cleaning on a routine basis.

Shower cleaning is good.

SHU:

Eliminate the soil buildup in the corners of the sleeping rooms.

Properly implement a self inspection schedule for this dorm to eliminate the cleaning problems in the rooms.

Nursing:

Overall cleaning and maintenance is satisfactory.

Kitchen:

Since the culinary school goes session at the time of the inspection, and many food handling and cleaning sanitation violations were occurring. i.e. Food on dishwashing sink, improper cleaning and no sanitation of utensils used by cook and minors in class. Placing processed foods under raw meats and not being protected, etc.

One culinary staff was could not possibly supervise so many minors actively preparing food. It was obvious that the minors were not trained in cleaning and sanitizing, or had not retained the information. Minors are not given time to clean up the mess after preparing the lunch meal for the culinary school. This is a problem. Culinary school should be scheduled at a different time than the regular meal schedule to eliminate contamination of food stored improperly in the walk-in refrigerator. A food borne outbreak could be the result.

Remove the blue plastic covering on the reach-in freezer.

Renovate the deteriorating windows above the dishwashing sink.

Repair the leak at the faucet.

Outside freezer has areas of rusting metal eliminate the rusting areas and properly seal to eliminate further deterioration. New metal flashing was installed around the base of the freezer, but the new flashing was not caulked/sealed to prevent moisture penetration and further deterioration to the bottom of the freezer.

Fill the round holes in the cement dock where railing used to be (eliminate the standing water).

Walk-In Refrigerator/freezer: hinge side is still icing up; renovate to eliminate icing up
(Continuing problem at this facility). abated

Provide approved wheeled dunnage racks for storing crates of milk. **abated**

Eliminate the small area of peeling paint at the hand wash sink in the kitchen. **abated**

INSIDE STOREROOM:

OUTSIDE STOREROOM:

Thoroughly **clean and maintain** the floor area, including under the pallets on a routine basis to maintain this storeroom in a satisfactory manner. **abated**

Paint the new patch in the wall above the mop sink.

Cook's restroom:

Clean and maintain the ceiling vent grate in the cook's restroom. **abated**

Dining room:

Eliminate the peeling paint at the exterior fascia boards on the eaves to the dining room.

Eliminate the peeling paint at the dining room walls. Moisture is seeping through the block walls and causing paint deterioration. Eliminate the seepage. **abated**

Renovate cracked, rough areas of the serving line/dining room floor. Submit plans for the remodeling of the dining room and food serving line floor. The area around the serving line must be sheet vinyl with a six inch continuous base cove with a 3/8th inch radius at the perimeter of the wall. The rest of the dining room can have vinyl squares and vinyl top set at the perimeter. **2nd year violation**

Main Laundry Room adjacent to parking lot:

Clean the laundry exhaust vents behind the laundry room building to eliminate buildup of lint on a routine basis.

Hot water temperature is excellent. The minimum temperature for washing laundry is 140 degrees. The Hot water was 159.2 degrees at the time of the inspection. There should be a posted daily log for recording the temperature of the hot water entering the laundry washing machines Post laundry instruction and hand washing instructions at the laundry room. Post the minimum required temperature at the laundry room, and the action to be taken if the water temperature falls below 140 degrees (include this on the laundry/hand washing posted instructions. Send copy to skirk@ph.lacounty.gov

Gym:

Clean and maintain the toilet room.

Provide a trash can. Room was littered with used paper towels.

Hair cutting:

Make sure clipper blades and hair cutting equipment are available to the Health Dept inspection.

Check to insure that there are instructions and the appropriate sanitizer kept with the hair cutting kit. Make sure that the clipper blades and other hair cutting equipment is properly sanitized and properly stored according to the rules and regulations of the California State Cosmetology law. This is a continuing problem at this facility. Make sure supervision is monitoring the hair cutting equipment on a routine basis. This should be added to the facility self inspection schedule.

Send a copy of the most recent self inspection schedule check list to sckirk@ph.lacounty.gov for Health Dept approval.

A properly implemented self inspection would eliminate the new and recurring violations.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk via E Mail: sckirk@ph.lacounty.gov or at 213 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp David Gonzales)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. (Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)		X		See the Environmental Summary for violations. The Culinary School interferes with food service at this facility and there is insufficient supervision of minors, causing problems with this Camps ability to comply with this Section of Title 15.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.			X	
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				See Environmental Summary for details.
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	?			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?			See Environmental Summary for details.

Article 11. Bedding and Linens

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.		X		Plan is not fully implemented. See Environmental Summary for details.
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			Provide written policy and procedures that indicate how this facility complies with this section.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations			X	
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			Except as noted in the Environmental Summary.
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP DAVID GONZALES**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

Please be advised that this kitchen is also used by the culinary school. Therefore the written policies and procedures for proper cleaning after each class need to be developed.

Include written policies and procedures for "self-closure" of the kitchen and/or facility for emergency situations. This kitchen was closed for vermin and water issues by the Health Department numerous times last year.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp David Gonzales)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Vegetable-Fruit Group. There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
Grain Group. There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<i>Calories. Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category. 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets	X			
Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus				
Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP CHALLENGER MEMORIAL YOUTH CENTER		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 5300 WEST AVENUE I LANCASTER, CALIFORNIA, 93536 (661) 940-4680			#254287 2485 71
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:	CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: APRIL 28, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>skirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Cynthia Alexander, Camp Services Director, <u>Cynthia.alexander@probation.lacounty.gov</u>; Marta, Food Service, (661) 940-6090; (661) 940-4001 & 4002 Kevin Baxter, Acting Camp Services Manager, (661) 433-9927			
NUTRITIONAL EVALUATION		DATE INSPECTED: APRIL 28, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Cynthia Alexander, Camp Services Director, <u>Cynthia.alexander@probation.lacounty.gov</u>; Marta, Food Service, (661) 940-6090; (661) 940-4001 & 4002 Kevin Baxter, Acting Camp Services Manager, (661) 433-9927			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP CHALLENGER**

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at skirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

KITCHEN:

- Provide a self inspection schedule and detailed check list for the kitchen physical plant inspection for cleanliness and maintenance with follow up from probation staff to ensure compliance.
- HVAC vents –Clean and maintain to eliminate build up of dust/dirt.
- Produce walk-in box – maintain condensate fans dust free.
- Freezer walk-in box – better cleaning in corners and under dunnage racks.
- Condensate drain joint broken in prep room – renovate/replace.
- Condensate drain, cooks room – cut larger hole in drain screen to facilitate drain flow and to allow better cleaning.
- Ceiling tiles – replace damaged tiles throughout kitchen.
- Lighting in prep room pantry – provide adequate lighting. The florescent bulbs are not bright enough for cleaning in this area.
- Renovate walls and eliminate the peeling paint/mold in prep room.
- Warming oven – repair inoperable oven (left side of unit) and replace door gasket.
- Repair or replace pot washer.
- Ice machine – repair leak and better cleaning behind unit.
- Dishwasher drain – route the drain line closer to drain so does not spill onto floor.
- Dishwasher stainless steel needs to be cleaned – build up of calcium deposits
- Provide 180 degrees at the dishwashing machine. Properly train kitchen staff to discontinue use of dishwashing machine when the machine is not maintaining approved temperatures. Hand sanitize until repairs can be made. This issue was noted on last year's inspection report.
- Repair holes in wall behind dishwasher machine. Provide smooth, durable and easily cleanable surface.

- Check hose bib at can wash area for backflow device and replace if needed.
- Rodent proof (less than ¼ inch space at all exterior doors to the kitchen).
- Renovate the West double doors damaged by kitchen carts).
- Reach in refrigerator on south wall – replace damaged door gaskets.
- Drywall in women's restroom – skim coat and repaint, including ceiling area to provide a durable, smooth and easily cleanable surface. **2nd year violation**
- Repair/replace/ or remove the trash can washer. **Continuing violation.**

Renovate all areas of the kitchen floor where the surface is damaged or deteriorated and is no longer smooth, sealed, or easily cleanable. THIS IS A CONTINUING VIOLATION AT THIS FACILITY.

POT WASHING ROOM:

Properly renovate the floor surface to provide a smooth, durable, and easily cleanable surface. Replace the missing ceiling tiles. Repair/replace or remove the non working pot wash machine. **THIS IS A CONTINUING VIOLATION AT THIS FACILITY. Keep this room clean and maintained even though it is not being used. If unused/broken equipment is not going to be used, then it should be removed. Submit remodeling plans to Skirk@ph.lacounty.gov for Health Dept approval prior to changing anything in the kitchen/food service areas.**

McNAIR:

- Minor's A/B restroom – re-grout shower corner areas and repair small holes in floor tiles adjacent toilets, fill in holes in tile on wall at flush valve buttons.
- A/B patio door – replace missing door sweep with metal sweep.
- Minor's C/D restroom – eliminate rust on window frames and repaint.

JARVIS:

- Minor's A/B & C/D restrooms – better cleaning required throughout.

ONIZUKA:

- Minor's A/B & C/D restrooms – better cleaning required throughout. C/D showerheads clogged and tile broken
- Replace damaged/missing ceiling tile
- Clean and maintain ceiling vents.
- KP room sink – re-caulk.

SHU:

- West minor's restroom window frame: eliminate the rust and repaint. Adjust urinal flush valve to prevent water on floor area.
- East minor's restroom – replace the non-working/damaged urinal. Repair the leaking sink faucet. Clean and maintain the walls in restroom/shower.
- All holding rooms – better cleaning required throughout. A properly implemented self inspection schedule would eliminate this cleaning problem.
- Clear all HVAC vents in rooms where holes in vents have been painted shut.

BARBER:

- Provide written procedure indicating current barbering policy/procedures for hair cutting, etc., including cleaning/sanitation of implements. Also, indicate if barber is bringing own equipment to CMYC. Send a copy via e mail to sckirk@ph.lacounty.gov for Health Dept. approval.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk at sckirk@ph.lacounty.gov or at (213) 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, which do not have a food services manager the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, and Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	X			Except as noted in the Environmental Summary.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114130-114141, 114163, New or replacement equipment;			X	
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			
1484 Control of Vermin in Minors' Personal Clothing There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?			Provide a written policy and procedure for hair care at this facility. E mail to Scott Kirk at skirk@ph.lacounty.gov for Health Dept. approval. Hair cutting kits must always be made available at the time the Health Dept. inspection.
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.	X			
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			Make sure ventilation duct vents are maintained free of dust/dirt accumulation.
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			Provide a written policy and procedures indicating how this facility complies with the Title 15 requirements of this section. E mail a copy of the facilities written policy and procedure to स्कкirk@ph.lacounty.gov for Health Dept. approval.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			Except as noted in the Environmental Summary.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP CHALLENGER MEMORIAL YOUTH CENTER**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least six times) via follow-up phone calls and emails, and during the office hearing with Management Services Bureau (MSB) Chief and Institutions and Residential Chief. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least six times) on the phone, in emails, five meetings with MSB Chief, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

The food service plan was submitted to the Health Department six times in the past. However, it was determined that the food service plan was outdated and incomplete each time it was submitted for review.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Challenger Memorial Youth Center)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
Protein Group. There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
Milk Group. There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and,				
HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP JOHN MUNZ		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 42220 NORTH LAKE HUGHES ROAD LAKE HUGHES, CALIFORNIA, 93532 (661) 724-1211			#254294 2485 60
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:	CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: APRIL 12, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>sckirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Randy Herbon: Camp Director, <u>randy.herbon@probation.lacounty.gov</u> Guy Craighead, General Service Manager I, <u>guy.craighead@probation.lacounty.gov</u>			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 12, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Randy Herbon, Director, <u>randy.herbon@laprob.org</u> Guy Craighead, General Service Manager I, <u>guy.craighead@probation.lacounty.gov</u> ; (661) 724-1211 Nancy Beeson, RN Tony Phillips, Head Cook			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP JOHN MUNZ**

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at skirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

Administration building:

Staff Men's restroom:

Replace the damaged/missing paper towel dispenser in the toilet stalls.

Clean and maintain the window screens.

Clean and maintain the ceiling ventilation grate.

Eliminate the small amount of urine/calcium/hard water deposits in the urinal and on the floor in front of the right urinal.

Staff women's restroom:

Provide fly proof window screens.

Repair/replace missing, damaged toilet paper holder.

Renovate all damaged, deteriorating fascia boards at the eaves of all building in the facility. Recommend repairing damaged boards, and then completely covering the fascia with a powder coated metal flashing that will eliminate the recurrent, constant renovation at the fascia and one that would provide a long term and cost effective "fix" to the problem.

DORM:

Eliminate the bird excrement on the pavement at the entrance of the dorm on a daily basis. In the future, after the existing bird nest is no longer occupied, build out areas where birds can nest to eliminate this public health hazard.

Eliminate the hard water deposits in the drinking fountains in the dorm.

Clean and maintain the intake ventilation grates on a more regular basis to eliminate any buildup of dirt/dust.

Clean and maintain the shower walls on a more frequent basis to eliminate soap scum, hard water, etc. on the tiles and grout in order to maintain in a satisfactory manner.

Clean and maintain the window screens in the dorm and toilet room to eliminate any dust/dirt buildup.

Repair the cause of the water leak and staining at the birdbath sinks, and eliminate the hard water stains on the floor tiles.

Replace the broken tile at the corner by the urinal and by the utility closet.

Clean and maintain the floor at the base of the second toilet from the end.

Boiler room:

Repair/replace leaking pressure relief valve at hot water heater.

Provide an indirect connection to a floor sink for the drain line at the pressure relief valve.

LAUNDRY

Eliminate the dust buildup on the pipes in the laundry folding room.

The clean clothing shelving should be painted and maintained in a clean condition.

There is no sanitizer available for the laundry room folding counter and the other areas that need to be maintained

Laundry workers are not properly supervised by staff.

Eliminate the staining and hard water deposits in the laundry room sink.

Provide window screens on the laundry room windows.

HAIR CUTTING

Send written policy and procedure documentation on how hair care services are provided at the Camp, and indicate how they comply with the California State Barbering and Cosmetology Laws. Please send documentation for Health Dept. review to Scott Kirk at skirk@ph.lacounty.gov.

KITCHEN:

Overall cleaning and maintenance of the kitchen is good, except for the following:

Elevate the pipes draining into the floor sink (to the left of the ice machine) to provide an air gap of at least 1½ inches times the diameter of the pipe above the floor.

Repair the damaged interior ice baffle (one side the bolt is missing).

Repair, replace, or remove the damaged three tier stainless food cart.

Walk-in box: Clean and maintain the ceiling.

Store room: Check all the light bulbs to make sure that they have light bulb protective devices, if the bulbs have a built in plastic shield, then install the bulb with the logo facing down so that it is easily determined that there is light bulb protection.

Renovate the deteriorating bottom shelf at the bottom of the stainless steel topped table.

Make sure all exterior doors and walls are rodent proofed.

Rodent proofing means no more than ¼ inch space or opening into the building, in other words no space large enough to allow the entrance of rodents.

Replace the broken coving tile at the front door to the dining room.

Dining room:

Overall cleaning and maintenance is good.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

I. ENVIRONMENTAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp John Munz)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.	X			Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. (Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)	X			Except as noted in the Summary of Environmental Evaluation.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:				
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.			X	There are no female minors at this facility.
Each minor to be held over 24 hours is provided with the following personal care items:				
Toothbrush;	X			
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?			Except as noted in the Summary of Environmental Evaluation.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			Except as noted in the Summary of Environmental Evaluation.
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	There is no medical care housing at this facility.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			Except as noted in the Summary of Environmental Evaluation.
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			Except as noted in the Summary of Environmental Evaluation.
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			Except as noted in the Summary of Environmental Evaluation.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	There are no animal operations at this Camp.
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			Except as noted in the Summary of Environmental Evaluation.
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP JOHN MUNZ**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp John Munz)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Vegetable-Fruit Group. There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
Grain Group. There are at least six servings each day, at least three of which are made with some whole grain products.	X			
Calories. <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets	X			
Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus				
Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP CLINTON AFFLERBAUGH		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 6631 NORTH STEPHENS RANCH ROAD LA VERNE, CALIFORNIA, 91750 (909) 593-4937			
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:		JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:
			CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: FEBRUARY 24, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>skirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Treneur Woodland, Director, <u>treneur.woodland@probation.lacounty.gov</u> ; (909) 593-4937 Johnny Velasco, Head Cook, (909) 593-4937 X231			
NUTRITIONAL EVALUATION		DATE INSPECTED: FEBRUARY 24, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Treneur Woodland, Director, <u>treneur.woodland@probation.lacounty.gov</u> ; (909) 593-4937 Johnny Velasco, Head Cook, (909) 593-4937 X231			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP CLINTON AFFLERBAUGH

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

Kitchen:

Clean and maintain the area to the side and behind the stack oven.

Provide approved hood over all equipment that properly removes the vapor, heat, etc. from the cooking equipment below. The hood is not working properly. Submit plans for remodel to Scott Kirk at sckirk@ph.lacounty.gov or call (213) 351-7365.

Clean and maintain hood.

Clean and maintain the vent over the dishwashing machine on a routine basis to eliminate dirt/dust build up.

Repair the slicer/remove the cardboard.

Renovate the wooden shelving to the left of the dishwashing machine.

Repair/replace non working grill/ovens.

The kitchen ceiling is not approved. Provide a smooth, easily cleanable surface. This is a **continuing (multi-year violation)** of State Law at this facility. Provide smooth, easily cleanable surface. Call Scott Kirk for Health Department approval at (213) 351-7365 prior to remodeling.

Provide paper towels in the dispenser at the cooks restroom hand wash sink..

Renovate the walk-in box floor where it has deteriorated in front of the freezer doors. **2nd year violation**

Replace the damaged, bent freezer doors. Make sure the door jamb/frames are leveled to the freezer prior to installation. The doors that were installed previously to eliminate the icing up around the perimeter of the door have now been damaged by ice accumulation. **3rd year violation**

Provide a working fly fan(s).that cover both doors at loading dock.

Dining room:

Cut off the bolt that protrudes beyond the nut at the third dining table base (at the far end of the dining room on the left side).

Dorm:

Eliminate the dust on top of the air/heat ducts in the Dorm.

Eliminate the hard water stains/accumulation in the dorm restroom/shower area.
Clean and maintain the vent in the shower free of buildup of dust/dirt.

Laundry Room:

Laundry room is organized well, clean, and the self inspection is being done. There is a temperature log for the hot water at the clothes washing machine that is being logged daily. Hot water is consistently at 140 or above. Provide a hand wash sink with single service soap and paper towels in a dispenser as well as a hand wash sign.

Hair Cutting:

No hair cutting is provided at this facility. This is in violation of Title 15. Provide a written policy and procedure on haircutting procedures (who cuts hair, how equipment is stored, cleaned and sanitized, what equipment is available. Provide kit with instructions and labeled clean or soiled.

Send policy and procedures to Scott Kirk for approval prior to placing in camp procedure manual and hair cutting kit.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

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As corrections are made, and if you have any questions, please contact Scott Kirk at (213) 351-7365, or via E mail: sckirk@ph.lacounty.gov

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Clinton Afflerbaugh)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>		X		As noted in the Summary of Environmental Evaluation.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114130-114141, 114163, New or replacement equipment;			X	
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			
1484 Control of Vermin in Minors' Personal Clothing There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.			X	There are no female minors at this facility.
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1488 Hair Care Services Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.		X		As noted in the Summary of Environmental Evaluation.
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.		X		As noted in the Summary of Environmental Evaluation.
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.			X	There is no medical care housing at this facility.
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			Except as noted in the Summary of Environmental Evaluation.
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			As noted in the Summary of Environmental Evaluation.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	There are no animal operations at this facility.
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			Except as noted in the Summary of Environmental Evaluation.
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP CLINTON AFFLERBAUGH**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, and low carbohydrate and high protein diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, and low carbohydrate and high protein diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food

service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

The food service plan was submitted to the Health Department in the past. However, it was determined that the food service plan was outdated and incomplete each time it was submitted for review.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp Clinton Afflerbaugh)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group</u> . There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group</u> . There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i> The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.		X		The department was not able to determine the calories due to missing nutritional analysis.
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.	X			
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: LOS PADRINOS JUVENILE HALL		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 7285 QUILL DRIVE DOWNEY, CALIFORNIA, 90242 (562) 940-8788			
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:		JUVENILE HALL: X	SPECIAL PURPOSE JUVENILE HALL:
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MARCH 3, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: skirk@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Cheryl Cooke, Superintendent, Cheryl.cooke@laprob.org Francesca Jones, Chief Management Services Bureau, Francesca.jones@probation.co.la.ca.us; (562) 940-2951 James Marshall, General Services Director, james.marshall@probation.lacounty.gov; (562) 940-8646; (562) 803-6171 Fax Mary Stanford, Morrison Food Services, marysastanford@iammorrison.com			
NUTRITIONAL EVALUATION		DATE INSPECTED: MARCH 3, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: pdao@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Cheryl Cooke, Superintendent, Cheryl.cooke@laprob.org Francesca Jones, Chief Management Services Bureau, Francesca.jones@probation.co.la.ca.us; (562) 940-2951 James Marshall, General Services Director, james.marshall@probation.lacounty.gov; (562) 940-8646; (562) 803-6171 Fax Mary Stanford, Morrison Food Services, marysastanford@iammorrison.com			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
LOS PADRINOS JUVENILE HALL

The overall cleaning and maintenance of the facility is excellent, so verbal orders were given to Mr. Marshal, the Service Director for the few items that needed correction.

Kitchen:

STAFF DINING ROOM:

The cleaning and maintenance of this area is excellent.

Once the dishwashing machine is completely functional, make sure testing of sanitizer is conducted and documented on a daily basis. The dishwashing machine has been installed, only the auto chemical dispenser is not yet connected.

The steam lines at the exterior of kitchen (rear) are being replaced.

Any kitchen remodel, or new equipment or replacement equipment must have Health Dept. approval prior to starting the remodel or bidding process. Please contact Scott Kirk at (213 351-7365. or e mail at: sckirk@ph.lacounty.gov

A current Health license is posted.

Juvenile Housing areas:

Staff needs to be re-educated about the importance and requirement for making sure that minor food handlers are required to wash their hands prior to meal service with single service soap and paper towels. Some units did not have any single service soap available. ABATED

Provide posted written food handler procedures. **ABATED**

Staff is supposed to be monitoring minor's food handling in the dorms. Food handler training and supervision should be ongoing. Provide documentation that food handling training has been performed.

Staff is not always informing Mr. Marshall's office when the pumps or soap dispensers are not functioning, resulting in minors not washing their hands prior to food service. Provide written documentation in the food service plan concerning this issue.

The **food service plan** must address all the aspects of dorm feeding.

The self inspection of the facility should include making sure staff are adequately monitoring and training, as well as documenting the training of minor food service workers

Make sure all dorm feeding areas have posted food service instructions (this should also be included in the self inspection schedule).

Housing areas:

Clean and maintenance is good.

Hair cutting:

Make sure clipper blades and hair cutting equipment are available to the Health Dept inspection.

Check to insure that there are instructions and the appropriate sanitizer kept with the hair cutting kit. Make sure that the clipper blades and other hair cutting equipment is properly sanitized and properly stored according to the rules and regulations of the California State Cosmetology law. This is a continuing problem at this facility. Make sure supervision is

monitoring the hair cutting equipment on a routine basis. This should be added to the facility self inspection schedule. **Send a copy of the haircutting written procedures for Health Dept review to sckirk@ph.lacounty.gov**

Send a copy of the most recent self inspection schedule check list to sckirk@ph.lacounty.gov for Health Dept approval.

Facility Laundry:

Overall cleaning and maintenance is excellent.

Provide written policy and procedure for the disposal of solid, toxic and infectious waste showing that this facility complies with the requirements of Title 15.

If you have any questions, Call Scott Kirk at (213) 351-7365, or (213) 820-1948 cell, or E mail at: sckirk@ph.lacounty.gov .

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Los Padrinos Juvenile Hall)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, , Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide a food service plan indicating how this facility complies with this section of Title 15.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	X			Except as noted in the Environmental Summary. (Dishwashing machine final installation)
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114130-114141, 114163, New or replacement equipment;			X	
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedure that indicates that this facility complies with this section of Title 15. See the Environmental Summary for details. No food service plan Staff were not properly supervising minors at the time of the inspection, indicating lack of proper training and follow-up.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:				
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			
1484 Control of Vermin in Minors' Personal Clothing There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1488 Hair Care Services				See Environmental Summary for details.
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	?			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	?			See Environmental Summary for details.
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.	X			
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	?			There should a written policy and procedure for disposing of the three kinds of waste required by this section at this facility.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.		X		
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
LOS PADRINOS JUVENILE HALL**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Los Padrinos Juvenile Hall)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
Protein Group. There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
Milk Group. There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i>		X		The department was not able to determine the calories due to missing nutritional analysis.
The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.				
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets				
Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus				
Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: BARRY J. NIDORF JUVENILE HALL		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 16350 FILBERT STREET SYLMAR, CALIFORNIA 91342 (818) 364-2005			#254283 2499 26
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL: <input checked="" type="checkbox"/> X	SPECIAL PURPOSE JUVENILE HALL: <input type="checkbox"/>	CAMP: <input type="checkbox"/>
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MAY 18, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: skirk@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Shawn Forter, Superintendent: shawn.porter@probation.lacounty.gov (818) 364-2001; (818) 362-9552; Nader Poursdeghi, Morrison Food Service: MHI1610@aol.com; (818) 362-9552 Joe Lasche, General Services Director: joe.laschi@probation.lacounty.gov; (818) 364-2005			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 18, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: pdao@ph.lacounty.gov			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Sean Porter, Superintendent, sean.porter@probation.lacounty.gov; (818) 364-2001; (818) 362-9552 Nader Poursdeghi, Director of Food and Nutritional Specialist, Morrison Food Service, MHI1610@aol.com; (818) 362-9552 Joe Laschi, General Services Director, joe.laschi@probation.lacounty.gov; (818) 364-2005			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
BARRY J. NIDORF JUVENILE HALL

OVERALL THIS FACILITY IS MAINTAINED VERY WELL.

Dishwashing room:

Overall cleaning and maintenance is good.

Vegetable sink area:

Clean and maintenance of this area is good.

Kitchen Hood:

Overall cleaning and maintenance is excellent.

Kitchen worker restrooms:

Overall cleaning and maintenance is good.

Bakery room freezer:

A better, more lasting, workmanlike repair of the coving tile in this freezer is needed. Recommend replacing tile with stainless steel base cove with a 3/8 inch radius to eliminate recurring problems with the base coving in the freezer.

Dorms:

Check to insure that hair care services comply with the California Cosmetology laws. Include this in the self-inspection schedule.

Check all thresholds to dorms and rodent proof with metal flashing (no rubber or brushes) Rodent proofing means there is no space greater than ¼ inch at the exterior doors, walls, vents, and at roof to prevent rodents from entering the facility.

Painting needs to be done in a workmanlike manner. Painting of dorm rooms by minors is not being properly supervised. There is no sense in painting the rooms if more paint ends up on sink, floors, metal mirrors, and other areas that are not supposed to be painted. Provide proper direction and supervision during the painting process and clean up. Remove all paint on areas where

S/R dorm: is still closed and is to be renovated soon.

Medical Infirmary:

The Cleaning and maintenance is good.

Dental:

Over all cleaning is good.

If you have any questions, please contact Scott Kirk at scirk@ph.lacounty.gov or at (213) 351-7365.

Provide a written policy and procedure to indicate how this facility disposes of solid, toxic, and infectious waste.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Barry J. Nidorf Juvenile Hall)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
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1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	X			Except as noted in the Environmental Summary.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;	X			
HSC § 114130-114141, 114163, New or replacement equipment;	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;	X			
HSC § 114149-114149.3 Ventilation;	X			
HSC § 114268-114269 (a) Floors; and,	X			
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.	X			
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	X			
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:	X			
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			Provide and keep on file completed self inspection forms for review by the Health Dept.
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	X			There should a written policy and procedure for disposing of the three kinds of waste required by this section at this facility.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.		X		
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
BARRY J. NIDORF JUVENILE HALL**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, high calcium and iron diet, and prenatal snacks. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, high calcium and iron diet, and prenatal snacks.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section. 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training; and,
- (h) personnel supervision

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Barry J. Nidorf Juvenile Hall)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet				The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
<i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i>		X		
The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.				
Religious and vegetarian diets conform to these nutritional standards.	X			
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i>		X		The department was not able to determine the calories due to missing nutritional analysis.
The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.				
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets				
Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus				
Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.	X			
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;	X			
storage and inventory control;	X			
food preparation;	X			
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;	X			
documentation and record keeping;	X			
emergency feeding plan;	X			
waste management; and,	X			
maintenance and repair.	X			
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and,				
HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CENTRAL JUVENILE HALL		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 1605 EASTLAKE AVENUE LOS ANGELES, CALIFORNIA 90033 (323) 342-6790			#254281 2499 7
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL: X	SPECIAL PURPOSE JUVENILE HALL:	CAMP:
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: MARCH 2, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>sckirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Charles Rogers, Superintendent John Ferguson, Services Director, <u>john.ferguson@laprob.org</u>; (323) 226-8672 Essie Mortaji, Director of Food and Nutrition Specialist, <u>mhimortaji@aol.com</u>; (323) 342-6790; (323) 226-8677			
NUTRITIONAL EVALUATION		DATE INSPECTED: MARCH 2, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Charles Rogers, Superintendent John Ferguson, Services Director, <u>john.ferguson@laprob.org</u>; (323) 226-8672 Essie Mortaji, Director of Food and Nutrition Specialist, <u>ashgarmortaji@iammorriosn.com</u>; (323) 342-6790; (323) 226-8677			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CENTRAL JUVENILE HALL

Kitchen:

Any remodeling or repair of the kitchen facility needs to be pre approved by the Health Dept. Contact Scott Kirk at sckirk@ph.lacounty.gov or at (2132) 351-7365.

Provide **approved** ventilation hood **filters** in hoods above all the kitchen hoods. **ABATED**

Eliminate the weeds that grow in the cracks between the sidewalk and the brick exterior on the east side of the kitchen.

Repair/renovate the right side concrete door jamb on the East side of the kitchen.

Eliminate the high grass at the rear of the kitchen. **Be very careful as there is a lot of fecal material and fleas from the 18 plus cats that have been allowed to be placed in this facility, and that are actively breeding and increasing the population. Eliminate the sanitation problem at this facility. Remove all the feral cats from this facility.** The County will have liability if minors or a staff should be scratched or bitten, or contract skin diseases from flea bites from these cats. There has been an increase in flea borne disease in the County of Los Angeles making it even more of a concern. **THESE ARE NOT PETS; THEY ARE HOUSED HERE WITH SOME HOPE OF ADOPTING THEM OUT. THIS FACILITY IS NOT A PET ADOPTION AGENCY, BUT A JUVENILE DETENTION FACILITY.** Discontinue placing cat food and other food out for cats. This food attracts rodents and other undesirable vermin and pests to the facility. Remove all cat bedding including old card board, and feeding and water dishes. Thoroughly clean and maintain the area behind the kitchen. There are an abundance of flies and fleas in this area due to the fecal matter from the feral cats. There were at least 18 + cats at the time of the inspection. Remove all fecal matter and keep the grass/weeds mowed in the area where fecal matter is being deposited. Remove the fecal matter from the large number of cats **on a daily basis until all the cats have been removed.** No one is cleaning this area as it has high grass. In addition, to staff or someone that has access to CJH grounds is placing feeding and water bowls and someone is throwing food on the ground and leaving water containers for the cats. These cats are now **breeding** as evidenced by kittens at the facility, so the population is increasing. It is a **violation** of Los Angeles County Animal Regulation to have more than three animals at any one address in the County. The problem is increasing and getting worse each year. **This is the 4th year this violation has been noted.**
Laundry: Sanitation and maintenance satisfactory. Make sure that laundry water temperatures are monitored and logged on a daily basis.

Renovate the badly damaged threshold at the door used for carts ingress and egress. When the new door was installed, the threshold was never replaced. Provide a durable, smooth and easily cleanable surface at the door threshold.

Renovate/replace the damaged rubber seal at the bottom of the walk-in freezer door #6. Eliminate the problem of the icing up around the compressor as well as the 'sweating.'

Repair/replace the defective compressor unit in walk-in box #4. Temperature is holding at 50 degrees F. Staff had moved all the potentially hazardous food from this refrigerator and placed in refrigerators that are holding the food at 43 degrees or colder (Excellent) indicating that the kitchen staff are being properly supervised and trained.

Provide a fly fan with a door jamb switch at the door used to move the food carts in and out. The existing Fly fan is located too high above the door and does not have sufficient air velocity to prevent flies from entering the facility when the door is open and carts are being moved.

Repair/replace the leaking from the stack steamers. Water is constantly leaking from the drain lines at these steamers, leaving rust marks on the stainless steel trough.

Thoroughly caulk and seal all flashing/ equipment to eliminate any potential cockroach harborage or breeding areas.

Renovate, replace the damaged vinyl square flooring with an approved floor and a base coving in the waiter station just as you enter the staff dining room from the kitchen. Submit plans to Scott Kirk at sckirk@ph.lacounty.gov or at (213) 351-7365.

The walls and ceilings of the waiter station room adjacent to the staff dining room have had the plaster repaired, but it is not smooth. The surface texture must be smooth and match surrounding surface.

Staff kitchen restrooms: Cleaning and maintenance is good.

Provide tight fitting fly proof window screens on all openable windows in the kitchen.

Eliminate the rusting screws holding the stainless steel ceiling flashing and replace the missing screw near the compressor unit to properly secure the flashing.

Minors serving food in dorms are required to wear some form of hair restraints. This should be in the instructions for the dorm food handling as well as in the food service plan.

Staff Dining Room:

Provide an indirect connection to the drink dispenser. There is a direct connection now, this is in violation of the California plumbing code and Cal Code. **If there was a plumbing back up it would contaminate the drink dispenser with sewage.**

Patio at staff dining room: Investigate and eliminate the cause of the constantly dripping water from the roof. Seal the joint seams on the vinyl gutters. There is a similar problem near the SE corner of the building. Water is dripping constantly and the stucco eave and fascia has started to deteriorate. Stop the leak or properly divert it so deterioration does not continue.

Eliminate the greasy areas around the grease container (large 55 gallon drums).

Eliminate all the castoff bread rack(s) near the outside freezer.

Housing areas:

Unit L:

Urinals are stopped up and filthy, with hard water-urine build up.

Renovate the deteriorating rusting window frames.

1 sink is out of order.

Storage room is in complete disarray. Eliminate cast off items and properly organize this room.

Renovate the hole in the wall around the utility sink clean out plug.

Clean and maintain the ceiling return vents to eliminate any buildup of dirt/dust.

Clean and maintain the sleeping room floors in the corners. Staff needs to be better trained to identify and then have minors clean these areas of their rooms on a more frequent basis.

Shower walls and floor are being well maintained.

Recommend removing all cupboard doors that are damaged, or have so much globs of paint that they have become un-cleanable and can no longer close.

Unit K- The vinyl floor tiles in this dorm are badly worn and should be removed so that the floor is smooth and easily cleanable. The other option is to replace the vinyl floor tiles throughout the dayroom.

End toilet is not working

Clean and maintain the floor behind the bathroom door to eliminate buildup of dirt and heavy soiling.

Minors are watching the TV with the cord stretched across a walkway causing a potential trip, fall hazard.

Clean and maintain the ventilation grates throughout all dorms. Place this item on the self inspection schedule so it will not become a recurring cleaning violation.

Unit M:

Utility room looks good.

Clean and maintain the air vents on a more routine basis.

Replace the missing vent grate cover in rm. 12.

Eliminate the peeling paint on the floor of # 6

If you have any questions, please contact Scott Kirk at skirk@ph.lacounty.gov or at (213) 351-7365.

Unit N:

Unclog the dirty vents in this unit.

Unit C:

Provide hot water at the hand wash sink to at least 100 degrees F. at all times. This sink and the water temperature is critical as it is used by minor food handlers for hand washing. Make sure staff is documenting the water temperature daily, and impress upon them the need and requirement to do so. Have log available for Health Dept inspection in each dorm.

Unstop the toilet in room: C-11, 250

Clean and maintain the ceiling vents in this unit.

Eliminate the hard water deposits on the coving tile in the showers.

Repair/replace the damaged drinking fountain outside the restroom door.

Eliminate the peeling paint on the metal stair parapet wall of the outside stairwell.

Unit D:

232: clean and maintain the toilet.

All Living Areas:

Overall cleaning and maintenance is good, except as noted below:

CD Dorm

Repair the damaged leaking restroom above this dorm, **Abated and** then renovate the water damage in this dorm restroom.

Make sure water temperature at all hand wash sinks is at least 100 degrees F.

MOU HOUSING:

New sheet vinyl flooring with continuous base cove has been installed.

Boy's care:

Cleaning and maintenance is good.

Boy's receiving:

Overall cleaning and maintenance is excellent.

E and F:

Cleaning and maintenance is ok.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions, please contact Scott Kirk via E Mail: sckirk@ph.lacounty.gov or at 213 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Central Juvenile Hall)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.	?			Please forward a copy of the Halls site specific food service plan indicating that CJH complies with this section of Title 15.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that that provide for food safety and sanitation.)</i>	X			Except as noted in the Environmental Summary.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;			X	
HSC § 114130-114141, 114163, New or replacement equipment;			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;			X	
HSC § 114149-114149.3 Ventilation;			X	
HSC § 114268-114269 (a) Floors; and,			X	
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.			X	
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	?			Provide approved Food Service Plan that indicates this facility complies with this section of Title 15
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i>	X			
Clothing provisions ensure that:				
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,	X			
The standard issue of climatically suitable clothing for minors consists of but not be limited to:	X			
Socks and serviceable footwear;	X			
Outer garments; and,	X			
Undergarments are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.	X			
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.	X			
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.	X			
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.	X			
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.	X			
Each female minor is provided with sanitary napkins and/or tampons as needed.	X			
Each minor to be held over 24 hours is provided with the following personal care items:	X			
Toothbrush;				
Dentifrice;	X			
Soap;	X			
Comb; and,	X			
Shaving implements.	X			
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.	X			
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.	X			
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.	X			
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.	X			
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:	X			
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;	X			
One pillow and a pillow case (unless provided in combination with the mattress;	X			
One mattress cover and a sheet or two sheets;	X			
One towel; and,	X			
One or more blankets, depending upon climatic conditions.	X			
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.	X			
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.	X			
The covering blanket is cleaned or laundered at least once a month.	X			
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			Self inspection has greatly improved. Add inspection of ventilation grate cleaning to the self inspection forms.
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.	X			
Other Applicable Codes				
Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Uniform Building Code Floors, walls, windows, grillwork and ceilings are clean and in good repair.	X			Except as noted in the Environmental Summary.
Title 24, Part 1, 13-201(c)6 There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.	X			
Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly.	X			
Traps contain water to prevent escape of sewer gas.	X			
Grids and grates are present.	X			
CA Safe Drinking Water Act Potable water is supplied from an approved source in satisfactory compliance with this Act.	X			
Local Ordinances Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.	X			There should a written policy and procedure for disposing of the three kinds of waste required by this section at this facility.
HSC and CCR Titles 22 and 24 Relating to Public Pools Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations	X			
Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.			X	
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.	X			
General Industry Safety Order, Title 8-3362 The facility is free of structural and other safety hazards.	X			

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CENTRAL JUVENILE HALL**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Central Juvenile Hall)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i>		X		The department was not able to determine the calories due to missing nutritional analysis.
The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.				
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets				
Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus				
Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures;		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967,113952-113961,113973,113977. Compliance with food handling and hygiene requirements is monitored.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and, HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

JUVENILE FACILITY HEALTH INSPECTION REPORT
Juvenile Halls, Special Purpose Juvenile Halls and Camps
Health and Safety Code Section 101045

CSA #: _____

FACILITY NAME: CAMP WILLIAM MENDENHALL		COUNTY: LOS ANGELES	
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 42230 NORTH LAKE HUGHES ROAD LAKE HUGHES, CALIFORNIA 93532 (661) 724-1213			#254292 2485 59
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL:	SPECIAL PURPOSE JUVENILE HALL:	CAMP: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: April 12, 2010	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Scott Kirk, REHS, MS Senior Environmental Health Officer 3530 Wilshire Boulevard, 9TH Floor, Los Angeles, California 90010 PH: (213) 351-7365 FX: (213) 351-2785 Email: <u>sckirk@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Ildefonso Cardenas, Acting Director, <u>idelfonso.cardenas@probation.lacounty.gov</u>; (661) 724-1213 Guy Craighead, Camp Services Manager, <u>guy.craighead@probation.lacounty.gov</u> Manny Ortega, Head Cook, (661) 724-1213 X273 Alan, RN			
NUTRITIONAL EVALUATION		DATE INSPECTED: MAY 12, 2010	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): Phil Dao, REHS, Environmental Health Specialist III Housing and Institutions Program 6851 Lennox Ave Suite 310 Van Nuys, California 91405 (818) 902-4453; Email: <u>pdao@ph.lacounty.gov</u>			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Ildefonso Cardenas, Acting Director, <u>idelfonso.cardenas@probation.lacounty.gov</u>; (661) 724-1213 Guy Craighead, Camp Services Manager, <u>guy.craighead@probation.lacounty.gov</u> Alan, RN Manny Ortega, Head Cook			
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):			
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):			

This checklist is to be completed pursuant to the attached instructions.

LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF ENVIRONMENTAL EVALUATION – 2010
CAMP MENDENHALL

The following are violations of Title 15 as noted at the time of the inspection. Please contact Scott Kirk as the items are corrected so a revisit can be made to determine compliance. Should you have any questions, please e mail at sckirk@ph.lacounty.gov or call (213) 351-7365 office, or cell (213) 820-1948.

The overall **cleaning** of the kitchen is **very good (except as noted below)**, however the following maintenance items are violations of State Law, some with **multiple** year violations were noted and need to be corrected in a timely manner:

Renovate or remove the old ice cream freezer, or completely seal off the top in an approved manner. Top is broken and damaged and not easily cleanable. **2nd year violation**
Eliminate the hard water stains in the small hand washing sink by the drinking fountain adjacent to the cooks office.

Observed minors washing dishes and not allowing 60 second soak in the sanitizer solution just dipping and then air drying. I instructed minors in proper sanitizing technique and advised cook. Send documentation to sckirk@ph.lacounty.gov of the lesson plan of what minors are taught as far as food handling, cleaning, dishwashing, etc. This training program must be included in the Food Service site specific plan for this and all other juvenile facilities governed under Title 15.

Remove the unneeded safety drain cover to the left of the ice machine, as it interferes with drainage and water accumulates onto the floor instead of being directed into the floor sink.

Clean and maintain the hood to eliminate any grease/dirt buildup on a more frequent basis.

Provide a minimum 6 inch hood overhang extension from the edge of the steam kettle.
Submit plans for hood remodel to Scott Kirk as sckirk@ph.lacounty.gov or call (213) 351-7365 for more information concerning the required hood extension.

Cook's restroom:

Overall cleaning and maintenance is excellent:

Exterior freezer:

Repair the cause of the freezer icing up (a work order has been submitted).
Clean area and remove trash to the left of the outside freezer.
Renovate, eliminate the cause of the water at the base of the freezer (sides and back it is most noticeable).

Outside storeroom:

Cleaning and maintenance is good.

Dorm:

Eliminate the bird excrement at the areas under nests that are in the eaves. Provide daily cleaning to eliminate the unsanitary condition.

Clean and maintain the dirty intake air ventilation grate.

Eliminate the hard water buildup in the two drinking fountains at the supervision desk in the dorm.

Dorm restroom:

Repair the leak at the 2nd birdbath sink at the base and at the ceiling.

Replace the missing floor tiles in the shower

Renovate the damaged wall, peeling paint, cracks and missing plaster at the coving near the mop sink.

Eliminate the hard water deposits in the porcelain handicap toilet.

Thoroughly clean and maintain the restroom. Better cleaning of the restroom shower is needed; the urinal has buildup of hard water and scum. Eliminate any buildup on floor and walls by toilets and urinal and the wall under the urinal. Eliminate the mold at the window mullions in the shower. The proper implementation of a self inspection schedule would eliminate these violations. Staff is not properly supervising the cleaning by minors of the restroom areas. **This is the 4th year this violation has been noted.**

Utility closet:

Repair the leaking hot water faucet in this dorm utility closet.

Properly hand mops at exterior for proper drying. Discontinue storing dirty mops and mop buckets in utility room.

Laundry Room:

Provide written policy and procedures to indicate how staff is trained and how they can monitor and supervise minors when the minors are under no direct supervision, and follow up is scarce, as evidenced by the following:

Provide posted laundry instructions. Contact Scott Kirk for approval of written instructions at skirk@ph.lacounty.gov or at (213) 820-1948.

Provide a hand washing sink in the laundry washing machine room. Provide soap and paper towels in a dispenser at the hand wash sink.

Thoroughly clean and maintain the laundry room linen folding area, as well as the laundry washing machine room. Clean and maintain walls, floors, pipes and light fixtures, machines, window ledges and the top of the base coving at the perimeter of the room.

Eliminate lint at the vents and remove all cast off material at the loading dock area.

Provide written policy and procedures for Laundry room instructions as well as cleaning and sanitizing all areas of the laundry. Please e mail the documentation of this to Scott Kirk at skirk@ph.lacounty.gov.

Boiler room:

Repair the leaking plumbing at the hot water tanks.

Eliminate the leaks at the pipes inside the pipe chase located behind the dorm toilet room. Algae growing on outside of CMU's due to constant moisture.

Self- inspection schedule is not being fully implemented. Proper implementation would have eliminated new and recurring violations in a timely manner. **THIS IS A CONTINUING VIOLATION AT THIS FACILITY** provide the most recent self inspection check list and send to स्कक@ph.lacounty.gov for Health Dept. review.

Provide appropriately labeled containers for soiled laundry and clean laundry. Laundry boys were using the same container for clean and soiled laundry. **2nd year violation**
Staff is not properly training and supervising minors working in the laundry. **3rd year Violation**

Nurses' room:

Eliminate peeling paint and renovate the water damaged plaster at the east window.
Provide tight fitting fly proof screen in the toilet room

Exterior drinking fountains:

Renovation of the drinking fountain is in progress.

Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.

- Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?).
- Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods.

If you have any questions please contact Scott Kirk at: स्कक@ph.lacounty.gov or at (213) 351-7365.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps
(Camp Mendenhall)

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (CalCode). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair.	Do not identify compliance with this section here. See comments.			The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
1465 Food Handlers Education and Monitoring <i>CalCode, the California retail food Code (HSC Division 104, Part 7, Chapter 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>				The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties.
HSC § 114419-114423, Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 (a) Floors; and,				
HSC § 114279-114282 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.		X		Provide written policy and procedures indicating how camp staff are trained and updated and supervised on properly supervising and monitoring minors that are assigned to food handling in once the food is in the housing areas/feeding areas.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue <i>Note: Personal clothing and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.</i> Clothing provisions ensure that:				
Clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and,				
The standard issue of climatically suitable clothing for minors consists of but not be limited to:				
Socks and serviceable footwear;				
Outer garments; and,				
Undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females.				
1481 Special Clothing Provision is made to issue suitable additional clothing essential for minors to perform special work assignments when the issue of regular clothing would be unsanitary or inappropriate.				
1482 Clothing Exchange There are policies and procedures for the cleaning and scheduled exchange of clothing. Unless work, climatic conditions or illness necessitates more frequent exchange, outer garments, except footwear, are exchanged at least once each week. Undergarments and socks are exchanged daily.				
1483 Clothing, Bedding and Linen Supply There is a quantity of clothing, bedding and linen available for actual and replacement needs of the facility population. Written procedures describe the acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1484 Control of Vermin in Minors' Personal Clothing				
There are policies and procedures to control the contamination and/or spread of vermin in all minors' personal clothing.				
Infested clothing is cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.				
1485 Issue of Personal Care Items				
There are policies and procedures that ensure the availability of personal hygiene items.				
Each female minor is provided with sanitary napkins and/or tampons as needed.				
Each minor to be held over 24 hours is provided with the following personal care items:				
Toothbrush;				
Dentifrice;				
Soap;				
Comb; and,				
Shaving implements.				
With the possible exception of shaving implements (discussed below), minors are not required to share any personal care items listed above.				
Minors do not share disposable razors. Double-edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among minors are disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.				
1486 Personal Hygiene				
There are policies and procedures for showering/bathing and brushing of teeth.				
Minors are permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.				
1487 Shaving				
Minors, except those who may not shave for reasons of identification in court, are allowed to shave daily. The facility administrator may suspend shaving for minors who are considered to be a danger to themselves or others.				
1488 Hair Care Services				
Hair care services are available in all juvenile facilities. Minors receive hair care services monthly.				
Equipment is cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology in § 979 and 980, Chapter 9, Title 16, CCR.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Each minor entering a living area and expected to remain overnight, is provided with laundered, clean and suitable bedding and linens which are in good repair. This includes, but is not limited to:				
One clean and serviceable mattress (or mattress-pillow combination) which meets the requirements of Title 15 § 1502;				
One pillow and a pillow case (unless provided in combination with the mattress;				
One mattress cover and a sheet or two sheets;				
One towel; and,				
One or more blankets, depending upon climatic conditions.				
1501 Bedding and Linen Exchange				
There are policies and procedures for the scheduled exchange of laundered bedding and linen issued to each minor housed.				
Washable items such as sheets, mattress covers, pillowcases and towels are exchanged for a clean replacement at least once each week.				
The covering blanket is cleaned or laundered at least once a month.				
1502 Mattresses				
Mattresses conform to the size of the bed (Title 24, Section 460A.25) and are enclosed in an easily cleaned, non-absorbent ticking.				
Any mattress purchased for issue to a minor in a facility that is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses (Technical Information Bulletin Number 121, April 1980).				
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.				
The plan provides for a regular schedule of housekeeping tasks, equipment and physical plant maintenance, and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.				
Medical care housing as described in Title 24, Part 1 § 13-201(c)6 is cleaned and sanitized according to policies and procedures established by the health administrator.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1511 Smoke Free Environment				
There are policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff.				
Other Applicable Codes				
Title 24, Uniform Building Code				
Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.				
Title 24, Uniform Building Code				
Floors, walls, windows, grillwork and ceilings are clean and in good repair.				
Title 24, Part 1, 13-201(c)6				
There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR.				
Title 24, Uniform Plumbing Code				
Floor drains are flushed at least weekly.				
Traps contain water to prevent escape of sewer gas.				
Grids and grates are present.				
CA Safe Drinking Water Act				
Potable water is supplied from an approved source in satisfactory compliance with this Act.				
Local Ordinances				
Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.				
HSC and CCR Titles 22 and 24 Relating to Public Pools				
Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations				
Health and Safety Code, § 1803 and 2271				
(Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards.				
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.				
General Industry Safety Order, Title 8-3362				
The facility is free of structural and other safety hazards.				

**LOS ANGELES COUNTY DEPARTMENT OF PUBLIC HEALTH
SUMMARY OF NUTRITIONAL EVALUATION - 2010
CAMP WILLIAM MENDENHALL**

This report reflects the findings of the Los Angeles County Department of Public Health regarding nutritional quality of your meal service at the time of inspection. The California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 5, Article 9 Food, defines the minimum standards for Juvenile Halls, Ranches, Camps or Forestry Camps.

Section 1460. Frequency of Serving.

Develop a facility policy and procedure to ensure medical diets are prepared and provided to the intended minors as prescribed by the attending physician. The inspection revealed some of the minors on medical diets were not provided with the prescribed diets by the attending physician, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet. The food service staff lacked directions/recipes and training and was not capable of preparing some of the medical diets as prescribed by the physicians.

Section 1461. Minimum Diet. (Repeated violation)

(e)(1)(2) Calories and total dietary fat calories

Provide the minimum diet based upon the nutritional and caloric requirements specified in the subsection (a) through (e). The inspection revealed the nutritional analysis was not available and submitted for review as requested (at least five times) via follow-up phone calls and emails, and during the office hearing. The department was not able to determine the calories and weekly total dietary fat calories.

Section 1462. Medical Diet. (Repeated violation)

Consult a registered dietitian (RD) as required to plan, prepare and serve the medical diets utilized by the facility. The inspection revealed a RD was not involved to plan, prepare and serve some of the medical diets, e.g. no dairy diet, double portion diet, low carbohydrate and high protein diet, and high calcium and iron diet.

Comply with any medical diet prescribed for a minor. The inspection revealed the facility manager did not fully comply with providing medical diets prescribed for minors (refer to the violation cited in Section 1460 above).

Provide a medical diet manual with sample menus for medical diets in both medical unit and the food service office for reference and information. The inspection revealed the medical diet manual did not include all medical diets prescribed by the attending physician and the diet manual with sample menus was not available in the medical unit.

Plan in advance for the need to provide minors with medical diets by evaluating the special dietary needs of the population, defining a list of medical diets available in the facility and assessing the specific means by which the diet order will be implemented by the food service staff. Promote collaboration and cooperation among food service, medical and probation staff to ensure compliance with the requirements specified in this section. The inspection revealed there was no communication among food service, medical, and probation staff; the attending physicians often prescribed medical diets that food service staff is not capable to prepare; and food service staff was left to use his or her own judgment in modifying some of the medical diet menus under the duress of time constraints to produce a meal.

The Health Department has made numerous requests (at least five times) on the phone, in emails, and during the office hearing to the Probation Department for policy clarification regarding the medical diets. However, the issues have not been resolved yet.

Ensure a RD reviews and responsible physician approves the diet annual on annual basis. The inspection revealed the diet manual was not reviewed by a RD nor approved by a responsible physician annually.

Section 1463. Menus (Repeated violation)

Ensure a RD approves menus before being used. The inspection revealed the menus in use was not approved by a RD.

Note the change in writing on the menu and/or production worksheet if any meal served varies from the planned menu. The inspection revealed that the changes were not noted.

Ensure the menus, as planned and including changes are retained for one year and evaluated by a RD at least annually. The inspection revealed the menus including the changes were not evaluated by a RD annually.

Section 1464. Food Service Plan (Repeated violation)

Employ or have a trained and experienced food services manager available to prepare a written food service plan including the policies and procedures in the areas (a) through (m) listed in this section. The inspection revealed a trained and experience food services manager was not available to prepare a written food service plan. The inspection also revealed the policies and procedures were missing, outdated or incomplete in the following areas:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;
- (d) food preparation;
- (e) food serving;
- (f) transporting food;
- (g) orientation and on-going training;
- (h) personnel supervision;
- (i) budgets and food costs accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan; and,
- (m) maintenance and repair.

Train and supervise food service staff and probation staff continuously to ensure consistent implementation of the policies and procedures upon completion of the food service plan.

II. NUTRITIONAL HEALTH EVALUATION

Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food (Camp William Mendenhall)				
1460 Frequency of Serving				
Food is served three times in any 24-hour period.	X			
At least one meal includes hot food.	X			
If more than 14 hours passes between these meals, supplemental food is served.	X			
Supplemental food is offered at initial intake.	X			
Food is served to minors on medical diets as prescribed by the attending physician.		X		Some medical diets were not served to the minors as prescribed by the physician.
A minimum of twenty minutes is allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time.	X			
Minors who miss a regularly scheduled facility meal, are provided with a beverage and a substitute meal.	X			
Minors on medical diets are provided with their prescribed meal.		X		Some minors were not provided with their prescribed medical diets.
1461 Minimum Diet <i>Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.</i> The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 California Daily Food Guide; and, the 2000 Dietary Guidelines for Americans.		X		The department was not able to determine the calories and weekly total dietary fat calories due to missing nutritional analysis.
Religious and vegetarian diets conform to these nutritional standards.			X	The vegetarian diet was not in use at this facility.
<u>Protein Group.</u> There are two servings each day and an additional third serving from the legumes three days a week.	X			
One serving equals 14 or more grams of protein.	X			
<u>Milk Group.</u> There are four daily servings of milk or milk equivalents for persons 9-18 years of age, including pregnant and lactating women.	X			
A serving is equivalent to eight ounces of fluid milk and provides at least 250 mg. of calcium.	X			
All milk products are pasteurized and fortified with vitamins A and D.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<u>Vegetable-Fruit Group.</u> There are at least six servings each day, including the specified type and frequency in each of the following categories:	X			
One serving of a fresh fruit or vegetable.	X			
One serving of a Vitamin C source containing 30 mg. or more.	X			
One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE).	X			
<u>Grain Group.</u> There are at least six servings each day, at least three of which are made with some whole grain products.	X			
<u>Calories.</u> <i>Note: Providing only the minimum serving is not sufficient to meet the minor's caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups must be provided to meet caloric requirements. Pregnant minors must receive a supplemental snack if medically indicated. The RDA allows for a plus or minus 20% of the recommended caloric intake.</i>		X		The department was not able to determine the calories due to missing nutritional analysis.
The average daily caloric allowance for female minors between 11-18 years of age is 2200 calories and for males in that age category, 2500-3000 calories each day.				
Total dietary fat does not exceed 30% of total calories on a weekly basis.		X		The department was not able to determine the total dietary fat calories due to missing nutritional analysis.
1462 Medical Diets				
Only the attending physician prescribes a medical diet.	X			
Medical diets that are utilized by a facility are planned, prepared and served in consultation with a registered dietitian.		X		Not all medical diets were prepared in consultation with a registered dietitian (RD).
The facility manager provides any medical diet prescribed for a minor.		X		Not all medical diets were provided to minors as prescribed.
Diet orders are maintained on file for at least one year.	X			
There is a medical diet manual that includes sample menus. It is available in the medical and food service offices.		X		The sample menus were not available for some of the medical diets; the medical diet manual was not available in the medical unit.
A registered dietitian reviews, and the responsible physician approves, the diet manual on an annual basis.		X		The diet manual was not reviewed or approved annually.
1463 Menus				
Menus are planned at least one month in advance of their use. Menus provide a variety of foods considering the cultural and ethnic makeup of the facility thus preventing repetitive meals.	X			
A registered dietitian approves menus before they are used.		X		The menus was not approved by a RD.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.		X		The changes were not noted on the menu and/or production worksheet.
Menus, as planned and including changes, are retained for one year and evaluated by a registered dietitian at least annually.		X		The menus including changes were not evaluated by a RD at all.
1464 Food Services Plan There is a written food services plan that complies with the applicable sections of California Retail food Code (Cal Code). In facilities with an average daily population of 50 or more, a trained and experienced food services manager is employed or available to prepare a food services plan. In facilities with an average daily population that is less than 50, that do not have a food services manager, the facility manager prepares the plan. The plan includes, but is not limited to the following policies and procedures:		X		A trained and experienced food services manager was not available to prepare a food service plan. The written food service plan was outdated and incomplete.
menu planning;		X		Policies/procedure was outdated & incomplete.
purchasing;		X		Policies/procedure was outdated & incomplete.
storage and inventory control;		X		Policies/procedure was outdated & incomplete.
food preparation;		X		Policies/procedure was outdated & incomplete.
food serving;		X		Policies/procedure was outdated & incomplete.
transporting food;		X		Policies/procedure was outdated & incomplete.
orientation and on-going training;		X		Policies/procedure was outdated & incomplete.
personnel supervision;		X		Policies/procedure was outdated & incomplete.
budgets and food costs accounting;		X		Policies/procedure was outdated & incomplete.
documentation and record keeping;		X		Policies/procedure was outdated & incomplete.
emergency feeding plan;		X		Policies/procedure was outdated & incomplete.
waste management; and,	X			
maintenance and repair.		X		Policies/procedure was outdated & incomplete.
1465 Food Handlers Education and Monitoring Cal Code, the California Retail Food Code (HSC Division 104, Part 7, Chapters 1-13, Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process. There are procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling and hygiene techniques, in accordance with HSC § 113967, 113952-113961, 113973, 113977. Compliance with food handling and hygiene requirements is monitored.		Do not identify compliance with this regulation here. See comments.		The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in Cal Code. In facilities where minors prepare meals for self-consumption, or where frozen meals or prepared food from other facilities (permitted pursuant to HSC § 114381) is (re)heated and served, the following Cal Code standards may be waived by the local health officer. <i>(Note: While the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)</i>	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.
HSC § 114419-114423 Hazard Analysis Critical Control Point (HACCP) plans, review, approval, suspension, revocation; hearing;				
HSC § 114130-114141, 114163, New or replacement equipment;				
HSC § 114099.6, 114107 Utensil and equipment cleaning and sanitation;				
HSC § 114149-114149.3 Ventilation;				
HSC § 114268-114269 Floors; and,				
HSC § 114185-114185.5 Storage area for cleaning equipment and supplies; disposal of mop bucket and wastes and other liquid wastes.				
1467 Food Serving and Supervision There are policies and procedures to ensure that appropriate work assignments are made, that food handlers are adequately supervised and that food is prepared and served only under the immediate supervision of a staff member.	Do not identify compliance with this regulation here. See comments.			The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.

